



## BRUNCH

### Eggs Benedict

*with hash browns or sub brussels hash* 2

Dungeness crab cake, spinach 23

Creole shrimp, spinach, sofrito 19

Spinach, tomato, mushroom, sofrito 16 ⑤

Classic ham 15

### Classic Breakfast 13

Two eggs, hash browns, bacon or sausage, toast

### Smothered Burrito 15

Carnitas, potatoes, eggs, pico, cheddar, house pork chile verde, sour cream, flour tortilla

### Huevos Rancheros 14 ⑤⑥

Two sunny side up eggs, pinto beans, guacamole, cotija, pico, house ranchero sauce, corn tortillas

### Stuffed French Toast 13 ⑤

house challah bread, strawberry, cream cheese, maple syrup/ ala mode 2

### Eggs Shakshuka 14 ⑤⑥

Two eggs baked with tomato & pepper sofrito, roasted chile & tomatillo sauce, pico, cotija, with corn tortillas

### Goats do Roam Tart 15 ⑤

eggs, chevre, crimini mushrooms, caramelized onions, roasted peppers, puff pastry with hash browns & toast

### Oyster Fry 17

breaded & fried oysters, eggs, mushrooms, hash browns & brussels hash, topped with hollandaise & toast

### BLT 15

Applewood smoked thick cut bacon, heirloom tomato, greens, mayonnaise on sourdough toast

Beignets 6 ⑤

Dungeness Crab Cakes smoked paprika aioli 19

### \* Oysters on the Half Shell

*Capital, Harstine Island*

single 3.25 half dozen 16 full dozen 30

### Sides

Brussels hash 6

Hollandaise 3

Olives & Bread 5

House Pickles 5

Pork chile verde 7

Bacon or Sausage 5

*Choice of toast: sourdough, caraway rye, english muffin, corn or flour tortilla*

*gluten-free bread add \$1*

*\* The state of Washington would like us to inform you that consuming raw or undercooked meat, eggs & fish may increase your risk of food borne illness. Please allow us to serve you better by alerting us to any allergies.*



## Beverages

**Batdorf and Bronson** *Bohemian Blend* Coffee 3.50

**Stash Hot Tea** 3

**Juice** 3.50

orange, cranberry, grapefruit, pineapple

**Sparkling Lemonade** 6

**Purple**

butterfly pea flower

**Mint**

fresh mint tea

**Hibiscus**

hibiscus & orange blossom

## Brunch Classics

**Mimosa** 8

Orange, Hibiscus or Grapefruit

**Bloody Mary Bar** 11

*add creole shrimp or smoked oysters* 2

**Classic**

Vodka, bloody mary & pickles

**Maria**

Blanco tequila, chili amaro, bloody mary, tajin

**Foggy Mary**

Earl grey gin, olive bitters, bloody mary

**Nordic**

Krogstad aquavit, pickle brine, bloody mary, dill seed

## Signature Cocktails 9

**Aqua de Valencia**

Gin, orange juice, prosecco

**Sbagliato**

Campari, sweet vermouth, prosecco

**Octapas Americano**

Campari, sangria, soda

**Giddyup**

Earl grey gin, orange, apricot brandy, soda

**Cafe Amaro**

Meletti amaro, creme de cacao, hot coffee, cream

## Beer & Wine Specialties

**Red Beer** 6

Headless Mumby Lager with house bloody mary

**Shandy** 7

Apricot brandy, orange, Pfriem IPA

**House made Tempranillo Sangria**

for one 9 for two 16

**Bottle of Cava & OJ** 34

**Brut Cava, Cvne, Rueda, Spain** 8/32

**House red, white & rose** 7/24

**Draught beer** 6