



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