

# BREAKFAST

Monday to Saturday 7 to 11 a.m.

## Small Plates

**Dave's Fresh Baked Banana Bread 4**

**Fruit Parfait 8\***

Seasonal fresh fruit, natural yogurt, Chef Dan's granola and berry coulis

**Chef Dan's Eco-Granola 9\***

Served with berry coulis and a choice of natural plain yogurt or chilled milk

**Old Fashioned Irish Steel Cut Oats 8\***

Caramelized apples, natural brown sugar, slowly cooked in milk

## Fireside Favorites

**Biscuits & Gravy 12**

Fresh made biscuits and country style gravy with two Finnriver farm fresh eggs

**Half Order 7**

**House Cured Steelhead Scramble 12**

Sweet red pepper, fresh chives, fromage blanc, Herbed country potatoes, farm fresh eggs

**Challah Pain Perdu 12\***

The Fireside's sumptuous French toast made with Pane d'Amore Challah bread. Finished with caramelized bananas, local berries, toasted Holmquist hazelnuts, crème fraîche and confectioner's sugar

## Beverages

Whidbey Island Coffee	3.00
Espresso	2.00
Caffè Latte	3.50
Cappuccino	3.50
Caffè Mocha	3.75
Tazo Tea (assorted selection)	3.00
Fresh Squeezed Orange Juice	5.00
Fruit Juice	3.00

\* Indicates a vegetarian dish

Consumption of raw or uncooked meats, poultry, fish and shellfish may be a health risk.  
A 20% Gratuity may be added to parties of six or more.

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## Breakfast Specialties

Featuring Finnriver Farm Fresh Eggs

**Eggs Benedict 14**

Two poached eggs, sautéed spinach, Nueske's applewood-smoked bacon, Crimini mushrooms over grilled Pane d'Amore Challah, topped with Hollandaise, herbed country potatoes

**Coast-to-Coast Omelet 14**

Three eggs, with ham, bell pepper confetti, caramelized onions and Fontina cheese, herbed country potatoes, Pane d'Amore toast

**El Burrito 13**

Scrambled eggs, chorizo, potatoes and cheese, tucked into a warm tortilla and topped with pico de gallo, salsa verde and sour cream

**The American 12**

Two eggs any style with a choice of Nueske's applewood-smoked bacon, Cascioppo sausage or jambon ham, herbed country potatoes  
Pane d'Amore toast

**Corned Beef Hash 14**

Two eggs any style, sweet peppers, onions, mushrooms, Yukon Gold potatoes, Pane d'Amore toast

**Ludlow Breakfast Sandwich 13**

Two eggs perched atop layers of Mystery Bay goat cheese and sautéed spinach, served open-faced on  
Pane d'Amore wheat toast

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