

SUNDAY BRUNCH

Served from 7 a.m. to 2 p.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 raspberry 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

House Cured Steelhead Lox 10

Capers, red onion, herbed cream cheese, Pane d'Amore crostini

Sandwiches

Served with pommes frites or local mixed greens

Reuben 14

Pane d'Amore rye, house cured Kobe beef brisket, braised cabbage, Gruyere cheese, Russian dressing

Fireside Country Natural Beef Burger (half pound) 15

Tomato jam, Fontina cheese, shaved Red onion, SpringRain greens, roasted garlic

Pasta

Organic Draper Valley Chicken 14

SpringRain Basil Pesto, oven dried tomatoes, house made linguini, Parmesan Reggiano

Chef Dan's Mac & Cheese 12

Niman Ranch ham and Comté

**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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Served from 7 a.m. to 2 p.m.

Entrées

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

Quiche du Jour 11

Served with tossed local greens and herbed country potatoes

Corned Beef Hash 14

Two Finnriver farm fresh eggs any style, Sweet Peppers, Onions, Mushrooms, Yukon Gold Potatoes, Pane d'Amore toast

House Cured Steelhead Scramble 12

Sweet red pepper, fresh chives, fromage blanc, Finnriver farm fresh eggs

Eggs Benedict 14

Two poached farm eggs, sautéed spinach, apple wood smoked bacon, crimini mushrooms over grilled Pane d'Amore Challah, topped with hollandaise, herbed country potatoes

D's Special 12

Roasted root vegetables, braised local greens, two eggs any style, Pane d'Amore toast

Beverages

Whidbey Island Coffee	3.00
Espresso	2.00
Caffè Latte	3.50
Cappuccino	3.50
Caffè Mocha	3.75
Fresh Squeezed Orange Juice	5.00
Fireside Mimosa	9.00
Bloody Mary	9.00

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