

# 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

## Sandwiches

*Served with pommes frites or local mixed greens*

**Roasted Mushroom and Cheese 14\***

Melted Fontina Val D Aosta, roasted  
Shiitake mushrooms, heirloom tomato,  
summer greens, roasted garlic aioli

**Reuben 15**

Marble rye, house cured  
Kobe beef brisket, braised cabbage,  
Gruyere cheese, Russian dressing

**Fireside Country Natural Beef Burger  
(half pound) 15**

Point Reyes blue cheese butter,  
caramelized onion, roasted garlic aioli,  
Pane d'Amore bun

**Organic Turkey Burger 16**

Fresh ginger, cilantro, garlic,  
purple cabbage slaw, Tamari aioli  
Pane d'Amore Panini bun

## Pasta

**Grilled Jidori Chicken 14**

Heirloom tomatoes, basil, crushed chilies  
house made linguini, Parmesan Reggiano

**Chef Dan's Mac & Cheese 13**

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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## Entrées

**Whole Wheat Pancakes 12\***

Roasted Finnriver berries, mascarpone  
whipped cream, pure maple syrup

**Single Pancake 5\***

**Quiche du Jour 12**

Served with tossed local greens and herbed  
country potatoes

**Flat Iron Steak and Eggs 16**

Country Natural Beef flat iron, red wine demi  
glaze, two Finnriver farm fresh eggs any style,  
Yukon Gold potato Rösti,  
Pane d'Amore toast

**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

**Eggs Benedict 15**

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

**D's Special 11**

Sliced Roma tomatoes, avocado,  
two eggs any style, Pane d'Amore toast

## Beverages

Bedford Natural Soda	3.50
Whidbey Island Coffee	3.00
Espresso	2.50
Caffè Latte	4.00
Cappuccino	4.00
Caffè Mocha	4.50
Fresh Squeezed Orange Juice	5.00
Bloody Mary	10.00

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