

## BRUNCH

Saturday and Sunday 8 a.m. to 2 p.m.

# The Fireside

*As a founding member of the Olympic Culinary Loop, we are proud to support local farmers through the design and execution of this menu.*

*You can help sustain local food sources by participating in the Save the Land program that we offer in cooperation with the Jefferson County Land Trust. One percent will be added to your pre-tax bill unless you choose to opt out.*



PORT LUDLOW  
golf. marina. inn. home.

### Small Plates

#### **Fruit Parfait 8\***

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

#### **Coffee Cake 6\***

### Breakfast Entrées

#### **Buckwheat Waffle 13**

Finnriver buckwheat, local berry compote, and pure maple syrup

#### **The American 14**

Two eggs any style, O'Brien potatoes, Pane d'Amore toast, choice of Applewood smoked bacon, or Niman Ranch ham steak

#### **Mystery Bay Omelet 15**

Three farm fresh eggs, shiitake mushrooms, sautéed spinach, Mystery Bay goat cheese, O'Brien potatoes

### Lunch Entrées

#### **Fireside Country Natural Beef Burger (half pound) 16**

Beecher's Smoked Flagship Cheese, roasted garlic aioli, Heirloom Tomato Jam, Pane d'Amore bun

#### **Ludlow Cobb full 17 half 10**

Local mixed greens, grilled chicken, roma tomato, hard cooked egg, avocado, Applewood smoked bacon, red wine vinaigrette

#### **Local Steamer Clam Linguine 17**

Simmered in a broth of fresh herbs, white wine, garlic compound butter, and lemon

#### **Quillayute River Steelhead 18**

Spring vegetables, mushroom risotto  
Sweet Vermouth, garlic, butter, fresh herbs

### Beverages

#### **Whidbey Island Coffee 4**

#### **Tazo Tea (assorted selection) 3**

#### **Fresh-squeezed Orange Juice 5**

\* 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.