BREAKFAST MENU



Monday–Friday 7am–11am

OATMEAL 9

Rolled Oats, Brown Sugar, Caramelized Apples, Slow Cooked in Milk

CHEF DAN'S ECO GRANOLA 10

Served with Natural Plain Yogurt, Berry Coulis

BISCUITS & GRAVY 15

Fresh-Made Biscuits & Country-Style Gravy with Two Farm-Fresh Eggs

BREAKFAST TOSTADA 13

Chorizo Sausage, Refried *Palouse Black Beans, Chimacum Valley Dairy West Valley Wheel [Cheese] with Cumin, Pico de Gallo, Fresh Cilantro, Sunny-Side Up Egg, Served on a Crispy Corn Tortilla*

METRO BAGEL SANDWICH 15

Served Open Faced, One Egg (any style), Shaved Niman Ranch Ham, Tillamook Cheddar Cheese, Side of Fruit

CHIMACUM VALLEY GRAINERY BUCKWHEAT PANCAKES 14

Roasted Berry Compote, Pure Maple Syrup, Mascarpone

FIRESIDE FRITTATA 15

Spinach, Cherry Tomatoes, Locally Cultivated Mushrooms, Chimacum Valley Dairy West Valley Wheel [Cheese], Fireside Hash Browns

THE AMERICAN 16

Two Eggs (any style), Fireside Hash Browns, choice of Applewood Smoked Bacon or Niman Ranch Ham Steak, Essential Baking Toast

CHORIZO HASH 15

Yukon Gold Potatoes, Sweet Bell Peppers, Onions, Two Eggs (any style), Essential Baking Toast

SHRIMP OMELET 18

Three Farm-Fresh Eggs, Wild White Shrimp, Caramelized Onions, Gruyere Cheese, Spinach, Fireside Hash Browns, Essential Baking Toast

SIDE TWO EGGS (ANY STYLE) 6 SIDE OF BACON 7

BEVERAGES

FRUIT JUICE 5
WHIDBEY COFFEE 4.25

** Consumption of raw or undercooked meats, poultry, fish and shellfish may be a health risk. **

A 20% gratuity may be added to parties of six or more.



