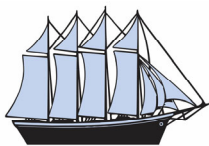




BRUNCH MENU



PORT LUDLOW

golf. marina. inn. home.

One Heron Road
Port Ludlow, WA 98365

www.portludlowresort.com/the-fireside

BREAKFAST BRUNCH

Saturday & Sunday from 8am to 2pm

STARTERS

COFFEE CAKE* 6

FRESH FRUIT BOWL* 7

Fresh Melon, Berries, Apples, Pear

CHEF DAN'S ECO-GRANOLA* 10

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

CHIMACUM GRAINERY ROLLED OATS* 11

Cooked In milk, topped with caramelized Washington apples, cinnamon

FIRESIDE FAVORITES

AVOCADO TOAST* 12

Chimacum Grainery Sourdough Toast, Smashed Avocado, Heirloom Tomato

-Add Farm Fresh Egg 4

THE AMERICAN 18

Two Farm Fresh Eggs (any style), Country Potatoes, choice of Applewood Smoked Bacon or *Niman Ranch* Ham Steak, *Chimacum Grainery* Toast

CHIMACUM GRAINERY BUCKWHEAT CREPES

-SAVORY CREPE 19

House Smoked Salmon, *Mystery Bay* Goat Cheese, Foraged Mushrooms, Chive Crème Fraîche

-SWEET CREPE* 16

Berry Compote, Whipped Mascarpone, *Theo Chocolate* Sauce, Toasted Hazelnuts

SIDES

Fireside Country Potatoes 6

Two (2) Farm Fresh Eggs 7

Applewood Smoked Bacon (3 Slices) 10

Chimacum Grainery Toast 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.

BREAKFAST BRUNCH

Saturday & Sunday from 8am to 2pm

BREAKFAST SPECIALTIES

BISCUITS & GRAVY 17

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

CHALLAH PAIN PERDU* 16

Chimacum Valley Grainery Challah Bread, Caramelized Bananas, Toasted Hazelnuts, Confectioner Sugar

FIRESIDE BENEDICT 20

Two Poached Farm-Fresh Eggs, Griddled Sourdough Bread, *Coro Meats* Pancetta, Local Spinach, Hollandaise, Smoked Paprika, Country Potatoes

COAST OMELETTE 20

Wild White Shrimp, Caramelized Onions, Sweet Bell Peppers, *Mystery Bay* Goat Cheese, Country Potatoes

CHICKEN FRIED STEAK 25

Painted Hills Beef, Country Potatoes, Sausage Gravy, Two Eggs (any style)

PALOUSE SOCCA CAKE* 17

Two Farm-Fresh Eggs, Caramelized Onions, Roasted Mushrooms, Sautéed Spinach, *Chimacum Valley Dairy* Cheese

CORNED BEEF HASH 19

Yukon Gold Potatoes, Sweet Bell Peppers, Leeks, Whole Grain Mustard, Two Eggs (any style), *Chimacum Grainery* Toast

QUICHE OF THE DAY 14

Local mixed greens, Champagne Vinaigrette

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LUNCH BRUNCH

Saturday & Sunday from 8am to 2pm

SANDWICHES

Served with local mixed greens or pommes frites
Add a cup of clam chowder for 6

REUBEN 18

Marble Rye Bread, Cured Beef Brisket, Braised Cabbage, Gruyère Cheese, Russian Dressing

FIRESIDE BURGER (HALF POUND) 22

Caramelized Onions, Beecher's Just Jack Cheese, Lettuce, Tomato, Smash Sauce, Brioche Bun

CROQUE MONSIEUR 16

Essential Baking Hearth Bread, Niman Ranch Ham, Mornay Sauce, Gruyère Cheese

CROQUE MADAME 18

Just add a fried egg

SALADS

CLASSIC CAESAR 15

Hearts of Romaine, Parmigiano-Reggiano, White Anchovies, Garlic Croutons, Caesar Dressing

RED DOG FARM GREEN SALAD* 14

Palouse Chickpeas, Mystery Bay Goat Cheese, Strawberries, Honey-Dijon Vinaigrette

-Add Grilled Chicken or Wild Shrimp 6

LUDLOW COBB 16

House Smoked Salmon, Hard Cooked Farm Eggs, Applewood Smoked Bacon, Roma Tomatoes, Scallions, Blue Cheese Vinaigrette

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LUNCH BRUNCH

Saturday & Sunday from 8am to 2pm

SOUPS

NORTHWEST CLAM CHOWDER

Chimacum Grainery Baguette, Plugrà Butter
CUP 11 BOWL 15

ONION SOUP AU GRATIN 16

Caramelized Sweet Onions, Rich Veal Stock, Cognac, Chimacum Grainery Crouton, Comté Cheese

ENTRÉES

CHEF DAN'S MAC & CHEESE 16

Niman Ranch Ham and Comté Cheese House Made Cavatelli Pasta

THE FIRESIDE PIZZA 19

Coro Salami, Roasted Shiitake Mushrooms, Black Olives, Mozzarella Cheese, Rich Tomato Sauce

VEGGIE PIZZA* 17

Olive Spread, Mozzarella, Mystery Bay Goat Cheese, Red Onions, Sundried Tomato, Micro Greens, Balsamic Gastrique

STEAK FRITES 25

Country Natural Beef Flat Iron, Madeira Deglaze, Pommes Frites, Mixed Greens

LOCAL STEAMER CLAMS 21

Simmered in a broth of Fresh Herbs, Garlic, White Wine, Plugrà Butter, and Lemon

CRISPY CHICKEN 22

House Made Linguine, Shiitake Mushrooms, Creamy Garlic Sauce, Parmesan Reggiano

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BEVERAGES

I Need My Caffeine

(All espresso drinks are doubles)

<i>Dancing Goat Drip Coffee</i> (refills)	4.50
Espresso	5.00
Café Latte	6.50
Cappuccino	6.50
Café Mocha	7.00
Hot Chocolate	4.50
Add Syrup (Almond, Vanilla, Raspberry)	1.00
Milk Substitutes (Soy or Oat)	1.00
Tazo Tea (assorted selection)	3.00

Thirst Quencher

Fruit Juice (Orange, Cranberry, Grapefruit, Apple)	5.00
Iced Tea (refills)	4.00
Lemonade	5.00
Limeade	5.00
Arnold Palmer	5.00
Chi Chi Rodriguez	5.00
Fountain Soda (refills) (Pepsi, Diet, Root Beer, Starry)	4.00
Dr Pepper	5.00
Reeds Ginger Beer	6.00

Rosso & Bianco Vino

House Red	9
<i>Valdemar Cabernet Sauvignon</i>	19
<i>Hyatt Merlot</i>	10
<i>Newsprint Malbec</i>	12
<i>Scenic Valley Pinot Noir</i>	16
<i>Cavatappi Sangiovese</i>	10
<i>Idilico Tempranillo</i>	12
House White	9
<i>Cor Cellars Chardonnay</i>	16
<i>L'Ecole Semillon</i>	11
<i>Two Mountains Riesling</i>	10
<i>Lone Birch Pinot Gris</i>	9
<i>Lucius Albarino</i>	14
<i>VanArnam Vineyards Rosé</i>	12

Need a Beer?

Ask your server about our four rotating tap handles.

BEVERAGES

Day Time Libations

Classic Bloody Mary	10.00
Vodka, tomato juice, horseradish, celery salt, Worcestershire, lemon & lime, tabasco	
Bloody Caesar	10.00
Vodka, Clamato, house Bloody Mary mix	
Verde Maria	10.00
Tequila, tomatillo, green tabasco, chipotle peppers	
Bloody Flight	15.00
Classic, Caesar & Maria for those who want it all	

Coffee with a Kick

Hot Nutty Irishman	13.00
Frangelico, Irish whisky, coffee, whipped cream	
Coffee Nudge	15.00
Crème de cocoa, Kahlua, brandy, coffee, whipped cream	
Anatolia Café	14.00
Courvoisier VS, Luxardo, orange-cinnamon syrup, coffee, whipped cream	
Café Mexicana	12.00
Tequila, chocolate syrup, cinnamon, coffee, whipped cream	

Mimosa Mania

Mimosa	8.00
Sparkling wine, orange juice	
Mimosa Italiano	12.00
Moscato d'asti, Campari, Luxardo, lemon juice	
Peach Bellini	10.00
Sparkling wine, peach nectar, Southern Comfort	
Black & Blue Mimosa	10.00
Sparkling wine, <i>Finnriver</i> blueberry & black currant brandy	
Mimosa Flight	17.00
Can't choose? Pick three and enjoy	
Carafe' of Mimosa	35.00
Sparkling wine and your choice of orange, cranberry, or grapefruit juice	



DANCING GOATS[®]
COFFEE

**LOCAL FARM & FOOD
PURVEYORS WE SUPPORT**

*Chimacum Valley Dairy
Chimacum Valley Grainery
Chimalow Produce
Dharma Ridge Farm
Finnriver Cidery
Kodama Farm & Food Forest
Midori Farm
Mystery Bay Farm
Pane d'Amore Artisan Bakery
Red Dog Farm
SpringRain Farm & Orchard
Stellar J Farm
Wild West
Woodbridge Farm*



JEFFERSON
**LAND
TRUST**

Help sustain local food sources by participating in the Save The Land program in cooperation with the Jefferson Land Trust.

One percent (1%) contribution will be added to your pre-tax bill unless you choose to opt out, please tell your server if you do not wish to participate.