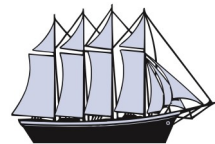




## BRUNCH MENU



PORT LUDLOW  
golf. marina. inn. home.

One Heron Road  
Port Ludlow, WA 98365

[www.portludlowresort.com/the-fireside](http://www.portludlowresort.com/the-fireside)

# BREAKFAST BRUNCH

Saturday & Sunday from 8am to 2pm

## STARTERS

### **BLUEBERRY LOAF\*** 6

### **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

### **CORN BEEF HASH** 19

Yukon Gold Potatoes, Sweet Bell Peppers, Leeks, Whole Grain Mustard, Two Eggs (any Style)

### **THE AMERICAN** 18

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

### **EL BURRITO** 17

Chorizo Sausage, Yukon Gold Potatoes, Tillamook Cheddar, 2 Scrambled Eggs, Wrapped in a Flour Tortilla, Roasted Tomato Salsa, Sour Cream

### **MONTE CRISTO** 16

Brioche Bread, Sliced *Niman Ranch* Ham, Gruyere Cheese, Side Fruit

\* 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.  
All gratuities go directly to the service staff and culinary team.

# 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

### **FRENCH TOAST** 16

*Brioche Bread*, *Caramelized Bananas*, *Toasted Hazelnuts*, *Confectioners Sugar*

### **FIRESIDE BENEDICT** 20

Two Poached Farm-Fresh Eggs, Griddled Sourdough Bread, *Shaved Ham*, Local Spinach, *Hollandaise*, *Smoked Paprika*, *Fireside Hash Browns*

### **NIMAN RANCH HAM OMELET** 20

Three Farm Fresh Eggs, Diced Ham, Shiitake Mushrooms, Gruyere Cheese, *Fireside Hash Browns*, *Chimacum Grainery* Toast

### **STEAK & EGGS** 25

*Painted Hills* Beef, *Fireside Hash Browns*, *Chimacum Grainery* Toast, Two Eggs (any style)

### **VEGGIE SCRAMBLE** 19

Two Farm Fresh Eggs, Onion, Sweet Bell Pepper's, Spinach, Shiitake Mushrooms, *Fireside Hash Browns*, *Chimacum Grainery* Toast

## SIDES

Side Fruit 5

*Chimacum Grainery* Toast 5

*Fireside Country Potatoes* 6

Two (2) Farm Fresh Eggs 7

*Applewood Smoked Bacon* (3 Slices) 10

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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,  
Roasted Garlic Aioli, Brioche Bun

### PROSCIUTTO-GOAT CHEESE TOAST 19

Toasted Chimacum Grainery Hearth Bread,  
Shaved Prosciutto, Micro Greens, Mystery  
Bay Goat Cheese, Sunny Side Up Egg

### CROISSANT SANDWICH 17

Applewood Smoked Bacon, Tillamook  
Cheddar, Two Scrambled Eggs, Side Fruit

## SALADS

### CLASSIC CAESAR 15

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

-Add Grilled Chicken 6 or Wild Shrimp 10

### RED DOG FARM GREEN SALAD\* 14

Roasted Squash, Balsamic Vinaigrette,  
Chimacum Grainery Quinoa, Shaved Red  
Onion, Mystery Bay Goat Cheese

-Add Grilled Chicken or Wild Shrimp 6

### LUDLOW COBB 16

Wild White Shrimp, Hard Cooked Farm Eggs,  
Applewood-Smoked Bacon, Roma  
Tomatoes, Scallions, Creamy Blue Cheese  
Dressing

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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, Comté Cheese,  
Penne Pasta

### THE FIRESIDE PIZZA 19

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

### VEGGIE PIZZA\* 17

Garlic, EVOO, Spinach, Mozzarella, Roasted  
Farm Squash, Micro Greens,  
Port-Balsamic Gastrique

### STEAK FRITES 25

Country Natural Beef Teres Major, Madeira  
Deglaze, Pommes Frites, Mixed Greens

### LOCAL STEAMER CLAMS 21

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

### PAN SEARED CHICKEN 19

Mushroom Risotto Sautéed Spinach, White  
Wine Garlic Herbs, Butter, Capers

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# BEVERAGES

## I Need My Caffeine

(All espresso drinks are doubles)

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

## Thirst Quencher

<b>Fruit Juice</b>	5.00
(Orange, Cranberry, Grapefruit, Apple)	
<b>Iced Tea</b> (refills)	4.00
<b>Lemonade</b>	5.00
<b>Lavender lemonade</b>	6.00
<b>Arnold Palmer</b>	5.00
<b>Fountain Soda</b> (refills)	4.00
(Pepsi, Diet, Root Beer, Starry)	
<b>Dr Pepper</b>	5.00
<b>Reeds Ginger Beer</b>	6.00

## Rosso & Bianco Vino

House <b>Red</b>	9
Fidelitas M100 <b>Cabernet Sauvignon</b>	14
The Walls <b>Red Blend</b>	16
Mark Ryan B.T.R. <b>Malbec</b>	15
Scenic Valley <b>Pinot Noir</b>	16
Cavatappi <b>Sangiovese</b>	10
Idilico <b>Tempranillo</b>	12
House <b>White</b>	9
Novelty Hills <b>Chardonnay</b>	14
Beckstone <b>Sauvignon Blanc</b>	12
Dowsett Family <b>Gewurztraminer</b>	11
Lone Birch <b>Pinot Gris</b>	9
Lucius <b>Albarino</b>	14
Toil <b>Pinot Noir Rosé</b>	16

## Need a Beer?

Ask your server about our four rotating tap handles.

# BEVERAGES

## Day Time Libations

<b>Classic Bloody Mary</b>	10.00
Vodka, tomato juice, horseradish, celery salt, Worcestershire, lemon & lime, tabasco	
<b>Bloody Caesar</b>	10.00
Vodka, Clamato, house Bloody Mary mix	
<b>Aperol Spritzer</b>	12.00
Aperol, sparkling wine, soda	
<b>Electric Lavender Lemonade</b>	11.00
Vodka, lavender simple syrup, lemon juice	
<b>Brandy Milk Punch</b>	16.00
Courvoisier, milk, vanilla syrup, nutmeg	
<b>Café Amore</b>	15.00
Courvoisier, Amaretto, coffee, whipped cream	
<b>Coffee Nudge</b>	15.00
Crème de cocoa, Kahlua, brandy, coffee, whipped cream	
<b>Café l'orange</b>	16.00
Dorda chocolate liqueur, Grand Marnier, coffee, whipped cream	

## Mimosa Mania

<b>Classic Mimosa</b>	8.00
Sparkling wine, orange juice	
<b>Carafe' of Mimosa</b>	35.00
Sparkling wine and you choice of orange, cranberry, or grapefruit	
<b>Grand Mimosa</b>	11.00
Sparkling wine, orange juice, Grand Marnier	
<b>French 75</b>	10.00
Sparkling wine, gin, lemon juice, simple syrup	
<b>Mimosa Italiano</b>	12.00
Moscato d'asti, Campari, Luxardo, lemon juice	
<b>Black &amp; Blue Mimosa</b>	12.00
Sparkling wine, Finnriver blueberry & black currant brandy	
<b>Aloha Mimosa</b>	11.00
Sparkling wine, pineapple juice, Malibu rum	
<b>Cape Cod Mimosa</b>	8.00
Sparkling wine, grapefruit & cranberry juice	



## **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  
One Straw Ranch  
Pane d'Amore Artisan Bakery  
Red Dog Farm  
SpringRain Farm & Orchard  
Stellar J Farm  
Wild West  
Woodbridge Farm*



*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.*