



BRUNCH MENU



PORT LUDLOW

golf. marina. inn. home.

BRUNCH

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

SMALL PLATES

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

CILBIR (TURKISH EGGS) 9

Seasoned Yogurt, Aleppo Chili Butter, Two Poached Eggs, Sourdough Toast

BREAKFAST ENTRÉES

BISCUITS & GRAVY 19

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

FRENCH TOAST 17

Brioche Bread, Roasted Berry Compote, Toasted Hazelnuts, Confectioners Sugar

FIRESIDE BENEDICT 20

Two Poached Farm-Fresh Eggs, Griddled Sourdough Bread, Heirloom Tomato, Local Spinach, Hollandaise, Smoked Paprika, Fireside Hash Browns

SMOKED SALMON OMELETE 21

Three Farm Fresh Eggs, Mystery Bay Goat Cheese, Fresh Dill, Crispy Capers, Fireside Hash Browns, *Chimacum Grainery* Toast

STEAK & EGGS 25

Snake River Farm Oyster Steak, 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, Country Potatoes, *Chimacum Grainery* Toast

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 18

Chorizo Sausage, Yukon Gold Potatoes, *Tillamook* Cheddar, Two Scrambled Egg, Wrapped in a Flour Tortilla, Roasted Salsa, Sour Cream

*** 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.

BRUNCH

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

SOUP & SALADS

NORTHWEST CLAM CHOWDER

Chimacum Grainery Baguette, Plugrà Butter

CUP 10 BOWL 14

ONION SOUP AU GRATIN 14

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

RED DOG FARM SPINACH SALAD* 14

Champagne Vinaigrette, Strawberries, Toasted
Hazel Nuts, *Chimacum* Grainery Quinoa,
Shaved Red Onion, *Mystery Bay* Goat Cheese
–Add Grilled Chicken 8 or Wild Shrimp 12

LUDLOW COBB 19

Wild White Shrimp, Hard Cooked Farm Eggs,
Applewood-Smoked Bacon, Roma Tomatoes,
Scallions, Creamy Blue Cheese Dressing
–Add Grilled Chicken 8 or Wild Shrimp 12

LUNCH ENTRÉES

FIRESIDE WAGYU BURGER 25

Applewood Smoked Bacon Jam,
Provolone Cheese, Roasted Garlic Aioli,
Pommes Frites, Brioche Bun

LOCAL STEAMER CLAM 19

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

REUBEN 20

Shaved Corned Beef, Braised Local Cabbage,
Gruyere Cheese, Russian Dressing, Hand-cut
Pommes Frites

THE FIRESIDE PIZZA 21

Coro Pepperoni, Roasted Shiitake Mushrooms,
Sweet Bell Peppers, Mozzarella Cheese,
Rich Tomato Sauce

STEAK FRITES 25

Snake River Farm Oyster Steak, Madeira Deglaze,
Pommes Frites, Mixed Greens

CHEF DAN'S MAC & CHEESE 18

Local Broccoli, Applewood Smoked Bacon,
Beecher's Smoked Flagship Cheese

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*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.



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