


Mother's Day Brunch

\$110 per person
includes Juice, Coffee or Tea

First Course *(choose one)*

SALISH PARFAIT ^{VEG}

Greek yogurt, lemon curd, mixed berries, Salish honey granola 


MIXED GREENS SALAD ^{GF}

pea vines, snap peas, watercress, green chickpeas, pickled turnip,
lemon poppyseed vinaigrette

ROASTED CARROT SOUP ^{GF}

za'tar chickpeas, mint, Greek yogurt

STRAWBERRY MASCARPONE TOAST ^{VEG}

Macrina sourdough, whipped honey mascarpone, macerated
strawberries, basil, lemon zest 

Main Course *(choose one)*

COMPLETE BREAKFAST ^{GF}

free range eggs any style, ham, bacon, sausage, crispy fingerling
potatoes

CRAB BENEDICT

house croissant, Dungeness crab, hollandaise, poached eggs, crispy
fingerling potatoes

VEGGIE BENEDICT ^{VEG}

house croissant, spinach, tomato, mushroom, poached eggs, hollandaise,
crispy fingerling potatoes

PAN SEARED HALIBUT ^{GF}

chanterelle mushrooms, pea purée, pea vines, beluga lentils, nettle oil

NY STRIP & EGGS ^{GF}

12 oz NY Strip, two eggs any style, crispy fingerling potatoes, salad,
chimichurri

BANANAS FOSTER FRENCH TOAST ^{VEG}

bananas, Macrina brioche, rum toffee sauce

Sweet Finish

PROFITEROLE ^{VEG}

lemon cheesecake mousse, macerated strawberries

GF: Gluten Free | V: Vegan | VEG: Vegetarian



Look for the Salish bee to guide you to menu items that
feature honey from our own hives.