



BRUNCH SELECTIONS

available Mon - Fri 8:00am - 10:00am

Sat - Sun 8:00am - 11:00am


MOCHA WAFFLE ^{VEG}

whipped cream, cherries jubilee, hazelnut condiment,
espresso powder

SALMON ROYALE EGG SANDWICH

poached egg, hollandaise, smoked salmon,
sautéed spinach, parsley

LEMON BLUEBERRY RICOTTA SHORT STACK


lemon ricotta, blueberry pancakes, honey butter,
maple syrup 

SPRING CARROT SALAD

shaved carrot, sour cherries, arcadian greens & arugula, herb
vinaigrette, parsley, mint, chia seeds

2 FREE RANGE EGGS ANY STYLE* ^{VEG}

WARM BUTTERMILK BISCUITS

with Salish honey 

Vegan menu available upon request

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



Look for the Salish Honey Bee to guide you toward
dishes featuring honey from our own hives!

* Consuming raw or undercooked meats, poultry seafood, shellfish or eggs may increase your risk of foodborne illness. A 20% taxable service charge will be added to parties of six or more. 100% of the service charge will be distributed to service personnel. An additional 3% taxable surcharge will also apply to all food items, 100% of which will be distributed to our culinary team and dishwashers working behind the scenes.