

# six | seven

AT THE EDGEWATER

## — FIRST AFFAIR —

### DUO OF OYSTERS / \$6

freshly shucked penn cove oysters one with cucumber salad and caviar crème fraiche and the other with bloody-mary cocktail, bacon, celery and apple

### LAYERED SMOOTHIE / \$5

a trio of flavors: blackberries, mango, raspberries and topped with a vanilla whip

### PETITE BAGEL AND LOX'S / \$6

smoked scottish salmon, porcini cream cheese, oven roasted tomato, grilled onion, capers and pepper cress

### FRESH FRUIT PLATE / \$5

sliced melons, pineapple and a medley of fresh berries

### MIXED BERRY PARFAIT / \$5

layers of mixed berry compote and greek yogurt with vanilla and mint

### SAVORY GRANOLA / \$5

house made granola with natural yogurt, oven roasted strawberries, prosciutto and basil

### BROILED GRAPEFRUIT / \$6

spiced rum and brown sugar

### SHORT STACK / \$5

fluffy buttermilk pancakes with sweet butter and maple syrup

ENJOY A SELECTION FROM THE FIRST AFFAIR,  
MAIN EVENT AND THE HOMEMADE DESSERTS  
COMPLIMENTED WITH A FRESH MIMOSA OR A  
GLASS OF CHAMPAGNE / \$25

## — MAIN EVENT —

### LOBSTER HASH / \$18

sweet potato hash with green onions, two poached eggs, roasted tomato hollandaise and herb oil

### WASHINGTON APPLE PANCAKES / \$12

roasted green apples, toasted pine nuts, grand marnier and cinnamon butter

### STEAK AND EGGS / \$19

6oz harris ranch sirloin with fingerling potatoes, grilled onion, oven dried tomatoes, demi glace and two eggs

### BABA AU RHUM WAFFLE / \$14

fresh berries, vanilla buttered rum syrup and vanilla whipped cream

### EGGS SARDOU / \$14

braised artichoke hearts, creamed spinach, roasted tomatoes, hollandaise and crisp leeks

### CHICKEN AND WAFFLES / \$16

roasted chicken breast, herbed waffle, baby arugula and wild mushroom cream sauce

### NORTHWEST CRAB CAKE / \$19

dungeness crab, wild baby arugula, buttered asparagus, poached eggs, fine herb salad and stone ground mustard sauce

### EGGS ST CHARLES / \$17

pan seared alaskan cod with spinach, midnight tomatoes brioche and pimento cream sauce

### CROQUE MADAME / \$16

brioche, black forest ham, swiss cheese, wilted watercress, sliced tomatoes, asparagus, fried eggs and spiced hollandaise

### FRENCH TOAST INSPIRATION / \$13

ask about today's new creation

## — HEARTIER FARE —

### SEATTLE'S FAVORITE MAC & CHEESE / \$13

gratin with cheddar butter crumbs and reggiano

### PASTRAMI REUBEN BENTO BOX / \$15

Vashon island pastrami, sauerkraut, mustard and swiss cheese partnered with a cup of 6/7 chowder, french fries and a tangle of organic greens

### 100Z MISTY ISLE BURGER BENTO BOX / \$16

crispy onion rings and pickles partnered with a cup of 6/7 chowder, french fries and a tangle of organic greens

### TURKEY CHEVRE MELT / \$15

bacon, cranberry chutney and spinach on sourdough partnered with a cup of 6/7 chowder, french fries and a tangle of organic greens

## — BENEDICTS —

### ROASTED TOMATO AND BASIL / \$11

served with baked potato cake and roasted tomatoes

### TRADITIONAL / \$12

served with baked potato cake and roasted tomatoes

### DUNGENESS CRAB AND SPINACH / \$16

served with baked potato cake and roasted tomatoes

## — HOMEMADE DESSERTS —

### ROSEMARY SCENTED PANNA COTTA / \$8

chianti stewed huckleberries, vanilla whip and biscotti crisp

### MOLTEN VALRHONA CHOCOLATE TORTE / \$8

strawberries pinot noir, strawberry curd and vanilla cream

### HONEY LAVENDER CRÈME BRULEE / \$8

### CHEFS INSPIRATION / \$8

home spun ice creams and sorbets

### CHEESE CAKE / \$8

roasted pears, raspberries, candied walnuts and gingerbread sauce

### LEMON MERINGUE PIE / \$8

fresh thyme, whole roasted strawberries and fleur de sel

## — SIDES —

### DAILY FRESH BAKED PASTRIES / \$4

CHOICE OF TOAST / \$2

### ONE EGG ANY STYLE / \$3

BAKED POTATO CAKE / \$3

### SMOKED BACON / \$5

SAUSAGES / \$5