

early starts

Broiled Grapefruit
with spiced rum and brown sugar

Snoqualmie Falls Oatmeal
with roasted washington apples, organic dates,
toasted walnuts, candied ginger, brown butter Vermont maple swirl

Seasonal Fruit Bowl
with grand mariner berry yogurt and house made granola

Smoked Salmon Plate
with fennel seed, preserved lemon, roasted Walla Walla onion,
porcini cream cheese, sunflower sprouts, caper berries, candied tomatoes

Continental Breakfast
Assorted fruit, pastries, cereal, northwest breakfast burritos, smoked salmon,
odwalla smoothies and fresh oatmeal

eggs

with a baked potato cake

The Lodge Breakfast
two eggs any style, applewood
smoked bacon or sausage, toast

Seasonal Farm Fresh Omelet
ask about today's creation

Smoked Bacon Avocado Omelet
fresh basil, goat cheese, fresh onion

Roasted Vegetable Omelet
local cheddar, fresh herbs

Smoked Salmon Omelet
swiss, arugula, sundried tomato

Dungeness Crab Frittata
shiitake mushrooms, preserved lemon
basil, sundried tomato, parmesan

benedicts

with a baked potato cake

Roasted Tomato and Basil

Traditional

Dungeness Crab Florentine

a' la carte and sides

Daily Fresh Baked Pastry

67 Granola

One Egg Any Style

Two Egg Any Style

Fresh Fruit Plate

Short Stack

Smoked Bacon or Sausage

Baked Potato Cake

Choice of Toast

from the griddle

with fruits of the season

Buttermilk Pancakes
tall stack with sweet butter

Marionberry Pancakes
pure maple syrup

Washington Apple Pancakes
roasted green apple, pine nuts,
Grand Marnier cinnamon butter

French Toast Inspiration
ask about today's creation

Baba au Rhum Waffle
whipped cream, fresh berries,
vanilla buttered rum syrup

coffee

Fresh Brewed Coffee

Tazo Teas

French Press
sumatra ~ decaf casi cielo

Espresso
extra shot 1 / flavoring .50

Cappuccino

juices and libations

Orange juice

Grapefruit juice

Tomato juice

Cranberry juice

Carrot juice

Apple juice

Mimosa

Bloody Mary

Bailey's Latte

Bellini