

starters

organic yogurt parfait | 10 berry compote. house made granola. [v]
house salad | 13 mustard seed vinaigrette. toasted filberts. [gf/v+]
caesar salad | 15 house-made croutons. smoked grana-padano. creamy poblano dressing. [can be gf] add dungeness crab +16
clam chowder | 9 cup 14 bowl corn. bacon. potatoes. old bay. house focaccia.
summer corn bisque | 8 cup 12 bowl corn. onion. potato. peppers. old bay. house focaccia. [v+/can be gf]
willapa bay manilla clams | 23 shallots. white wine. garlic. olive oil. herbs. house focaccia. [can be gf]

large plates

french toast | 14 cinnamon bread. chantilly. berry compote. [v]
local’s plate | 16 eggs. choice of bacon, sausage, or ham. country potatoes or dressed greens. [gf]
classic b + g | 14 buttermilk biscuits. house-made sausage gravy.
loaded b + g | 18 buttermilk biscuits. house-made sausage. poached egg. sausage gravy. country potatoes or dressed greens.
eggs benedict | english muffin. poached egg. hollandaise. country potatoes or dressed greens.
 florentine. sauteed spinach. | **16** [v]
 canadian bacon | **18**
 smoked salmon | **24**
 dungeness crab | **38**
veggie hash | 15 seasonal vegetables. country potatoes. [gf/v+] | add two eggs +4
frittata | 16 mushrooms. spinach. zucchini. country potatoes or dressed greens. [v]
 add bacon + 4 | add sausage + 3 | add ham + 2
breakfast sandwich | 18 blue scorcher bun. scrambled egg. gouda. [v]
 add bacon + 4 | add sausage + 3 | add ham steak + 2
fried rockfish | 26 chips. tartar. lemon.
wagyu cheeseburger | 23 gouda. lettuce. onion. pickle. aioli. house cut fries.

sides

daily’s bacon | 6 [gf]
house made sausage | 5 [gf]
ham steak | 5 [gf]
two eggs | 4 [gf]
biscuit or english muffin | 3 [v]
country potatoes | 4 [gf]
hand cut fries | 4 [gf]

for kids

biscuits and gravy | 8
french toast | 7 butter. maple syrup. [v]
cheesy eggs | 7 three scrambled. cheddar.
kid’s burger | 15 cheese. lettuce. pickles. hand cut fries.
kid’s fish & chips | 15 hand cut fries. tartar.

EAT

gluten free - gf | vegetarian - v | vegan - v+

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Dine-in parties of six or more will be charged an automatic gratuity of 20%.

DRINK

BRUNCH COCKTAILS

cocktail for a cause benefiting the north coast food web
golden hour | 14 gin. combier. lemon. simple. orange marmalade. orange twist.

house

cranberry & bubbles | 16 adrift distillers cranberry liqueur. vodka. lime. combier. cava.
bog dog | 15 adrift distillers gin. adrift distillers cranberry liqueur. grapefruit. salted rim.
orphan girl & coffee | 12 local bourbon cream. adrift blend coffee.
mimosa | 12 cava. fresh grapefruit or orange juice.
end of days | 16 tequila. campari. lime juice. agave. ipa float.
bloody mary | 14 choice of vodka, tequila, or gin.

ZERO PROOF

mocktail for a cause benefiting the north coast food web
golden hour | 14 lemon. simple. orange marmalade. soda. orange twist.

mocktails

ginger + juice | 11 grapefruit. orange. lemon. simple. cherry syrup. fever tree ginger beer.
tea-totaler | 12 pat's pantry golden glow simple. lemon. fever tree tonic. soda water. dehydrated citrus.
michenada | 11 best day brewing kolsch. house michelada mix. tajin rim. lime wheel.

NON-ALCOHOLIC

columbia river coffee roasters | 3 organic adrift blend. peruvian decaf.
coke or sprite | 5
diet coke | 4
fever tree ginger beer | 5
brew doctor kombucha | 6
virgil’s | 5 rotating selection.
beach house teas | 4
nitro strawberry lemonade | 5
nitro cranberry lemonade | 6
apple or grapefruit juice | 5
orange juice | 4

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