

EAT

starters

organic yogurt parfait | 10 berry compote. house made granola. [v]
house salad | 13 mustard seed vinaigrette. toasted filberts. [gf/v+]
caesar salad | 14 breadcrumbs. 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.
willapa bay manilla clams | 22 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 | 13 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. | **14** [v]
 canadian bacon | **16**
 smoked salmon | **22**
 dungeness crab | **27**
veggie hash | 12 seasonal vegetables. country potatoes. [gf/v+] | add two eggs +4
frittata | 15 mushrooms. spinach. 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 | 22 gouda. lettuce. onion. pickle. aioli.

sides

daily's bacon | 6 [gf]
house made sausage | 5 [gf]
ham steak | 4 [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.

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%.

BRUNCH COCKTAILS

cocktail for a cause benefiting the astoria community foundation
honey bunny | 14 bourbon. lemon. honey simple. angostura bitters. lemon 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 | 11 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 liberty theatre
honey bunny | 14 black tea. lemon. honey simple. soda. lemon 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 | 3
fever tree ginger beer | 4
brew doctor kombucha | 6
virgil's | 5 rotating selection.
beach house teas | 3
fresh lemonade | 4
fresh cranberry lemonade | 4.5
apple or grapefruit juice | 5
orange juice | 3.5

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