

EGGS

EGGS BENEDICT*

applewood smoked ham, two poached eggs, toasted English muffin, topped with citrus hollandaise and chives. Served with rosemary potatoes and our house salad 16.5

add Florentine 3 bacon 4 quinoa cake GF 4

THE ITALIAN BENEDICT* GF

prosciutto, pesto, two poached eggs on polenta patties, topped with citrus hollandaise and basil. Served with rosemary potatoes and our house salad 18.5

add Florentine 3 bacon 4 quinoa cake GF 4

SMOKED SALMON BENEDICT*

smoked salmon, two poached eggs, toasted English muffin, topped with citrus hollandaise. Served with rosemary potatoes and our house salad 21.5

add Florentine 3 bacon 4 quinoa cake GF 4

GREEK FRITTATA

ground sausage, kalamata olives, roasted artichoke hearts, spinach, tomatoes and feta cheese cooked with three eggs in a cast iron skillet. Served with rosemary potatoes 16.5

ROASTED SUNCHOKE FRITTATA

Jerusalem artichokes, grilled onion and bell peppers, wild mushrooms and Beechers white cheddar cheese cooked with three eggs in a cast iron skillet. Served with rosemary potatoes 16.5

TWO CAGE FREE EGGS*

cooked to order, your choice of house-made sausage or applewood smoked bacon, and your choice of toast. Served with rosemary potatoes 14.5

OMELET OF THE DAY

three egg omelet, chef's choice of filling, with rosemary potatoes and our house salad 16.5

egg whites only 2

SWEET 'n SAVORY

DUTCH BABY

house made fried crepe topped with either: maple glaze, bacon and powdered sugar 17
cannoli filling, chocolate chips, toasted almonds and powdered sugar** 17
three berry compote, goat cheese and powdered sugar 16

BUTTERMILK RICOTTA MEDALLION PANCAKES

topped with your choice of Oregon three berry compote or maple butter and maple syrup. Served with applewood smoked bacon 14.5

SEASONAL FRENCH TOAST

pumpkin bread with chocolate chips topped with caramel drizzle, maple butter and powdered sugar. Served with applewood smoked bacon and maple syrup 14.5

BRIOCHE DIPPED FRENCH TOAST

topped with maple butter and powdered sugar. Served with applewood smoked bacon and maple syrup 15.5

PB&J WAFFLE**

our Belgian style waffle topped with peanut butter whipped cream, Oregon berry compote, powdered sugar, and fresh berries. Served with maple syrup and your choice of applewood bacon or house-made sausage 14

AHC WAFFLE [✓]

our Belgian style waffle. Served with maple syrup and a dairy free yogurt bowl topped with berries, house made granola, and coconut 14

BOWLS

CHORIZO HASH*

chorizo, two poached eggs, sour cream, jalapeno pico de gallo, and cotija cheese. Served on a bed of rosemary potatoes 16.5

CAPTAIN TRAVIS' SCRAMBLE GF

three cage free eggs, house sausage, red onion, kalamata olives, spinach, mushrooms and Beechers white cheddar on a bed of rosemary potatoes. Served with our house salad 17.5

ROASTED ROOT VEGGIE HASH [✓] GF

rainbow carrot medley, sweet potato, parsnip and fingerling potatoes roasted with garlic, onions and herbs 14.5

add two poached eggs 4*

add bacon 4 sausage 4 chorizo 4

YOGURT

topped with chef's choice of fresh fruit, house made granola and honey drizzle 14.5

SNOQUALMIE OATS** [✓]

candied pecans, fresh sliced apples, brown sugar and dried cranberries 12.5

STUFFED BISCUITS

THE CLASSIC

sausage, scrambled egg and mozzarella cheese in a biscuit topped with house-made sausage gravy and chives 15.5

BACON AND BEECHER'S*

candied applewood smoked bacon, Beecher's Flagship White Cheddar and grilled onion in a biscuit topped with a sunny side up egg 16.5

add sausage gravy 2

ROASTED GARLIC AND SUN-DRIED TOMATO

wild mushroom, roasted garlic, sun-dried tomatoes, spinach, red onion, and scrambled eggs in a biscuit topped with parmesan cream sauce. Served with rosemary potatoes 17

BISCUIT & JAM

goat cheese and Oregon three berry compote in a biscuit, drizzled with honey and served with fresh fruit skewers 15.5

SANDWICHES

substitute sides with a house salad 4

PROSCIUTTO PRESSED EGG SANDWICH

honey wheat bread, Beechers white cheddar cheese, thin sliced prosciutto, two over hard cage free eggs, fresh arugula, sliced tomatoes, and horseradish spread. Served with a fruit cup and rosemary potatoes 16

BREAKFAST CLUB

sourdough bread, gruyere cheese, roasted garlic aioli, two over-hard cage free eggs, applewood ham, bacon, turkey, arugula and tomato. Served with rosemary potatoes 18

AHC CRISTO

hardwood smoked bacon, two over-hard cage free eggs, fig compote, cream cheese spread between two pieces of sourdough French toast topped with powdered sugar. Served with our house salad 16.5

BRIOCHE CROQUE MADAME*

natural smoked ham and gruyere cheese on house-made brioche. Topped with parmesan cream and a fried egg 18.5

NICOLE'S BLT

named after Chef Lerrin's Sicilian wife. This Italian inspired BLT is served on your choice of sourdough or honey wheat toast with fresh mozzarella, four strips of applewood smoked bacon, sliced tomato, romaine lettuce, sun-dried tomato aioli, and balsamic glaze. Served with broccoli slaw, Luke's chips and house-made pickles 16.5

OPEN FACED BBQ CHICKEN

house-made brioche bread topped with dill pickles, bbq pulled chicken, broccoli apple slaw drizzled with house-made barbecue sauce. Served with rosemary potatoes 16.5

TURKEY, BACON & BRIE

sourdough bread, brie cheese, grilled applewood smoked turkey, bacon, arugula and cranberry chutney. Served with broccoli slaw, Luke's chips and house-made pickles 17

SALADS

THE ART HOUSE**

mixed greens, bleu cheese, cashews, balsamic vinaigrette and balsamic glaze
sm 7 lg 11.5

add grilled chicken 5 smoked salmon 6

CAESAR

crisp romaine lettuce, tossed with our house made Caesar dressing, parmesan cheese and croutons
sm 6.5 lg 10.5

add grilled chicken 5 smoked salmon 6

QUINOA CAKE SALAD * GF

two curry spiced, grilled quinoa cakes, over mixed greens, with toasted coconut, peppadew sweet chilies, curried coconut dressing, and red chili oil. Topped with a sunny side up fried egg 14.5

sub avocado for egg [✓]

add avocado 1

AHC COBB SALAD

fresh romaine lettuce topped with pulled chicken, chopped bacon, bleu cheese crumbles, sliced avocado, house-made corn salsa, hard-boiled egg, and house-made ranch dressing 16

COMFORT

CURRY CHICKEN POT PIE

chicken, mushroom, red onion, bell pepper, broccoli, garam masala and ginger. Topped with a puff pastry 15.5

MAC N CHEESE

Fusilli pasta, Beecher's white cheddar cheese sauce and crumb crust 14.5

PIZZAS

BREAKFAST PIZZA*

garlic oil base, parmesan, Monterey jack, prosciutto, house sausage, grilled onion, minced garlic and three cage-free eggs finished with fresh chives 19.5

ARTICHOKE PARMESAN

parmesan cream base, artichoke, spinach, red onion, kalamata olive and fresh mozzarella topped with pesto drizzle 17.5

add protein 4

MARGHERITA

red sauce, roma tomatoes, parmesan, fresh mozzarella and minced garlic finished with fresh basil 15.5

add protein 4

WILD MUSHROOM

garlic oil base, roasted portobello, shitake, cremini and chanterelle mushrooms, goat cheese, grilled onion and minced garlic finished with fresh basil & crispy capers 18.5

add protein 4

CHICKEN BACON PARMESAN

parmesan cream base Monterey jack, minced garlic, roma tomato, red onion, chicken and applewood smoked bacon 19.5

ITALIAN RED SAUCE

house-made Italian red sauce, fresh mozzarella, sausage, prosciutto, grilled onion and minced garlic. Finished with fresh basil 19.5

YOUR PIZZA

BUILT OFF THE BRICK

*Includes one sauce, one cheese, one topping 14.5
each additional topping: meat 4, cheese 3, veggie 2
gluten free crust 5*

SAUCES

red, pesto, parmesan cream, garlic oil

CHEESES fresh mozzarella, parmesan, goat cheese, bleu cheese, Monterey jack, cheddar, feta, gorgonzola, Vegan

MEATS ham, pepperoni, house-made sausage, chicken, bacon, prosciutto

VEGGIES tomato, mushrooms, spinach, red onion, grilled onion, kalamata olive, jalapeño, artichoke

SIDES

TOAST 2

SINGLE EGG 2

APPLEWOOD SMOKED BACON 6

HOUSE MADE SAUSAGE 6

CINNAMON ROLL 6

HOUSE SIDE SALAD 7

ROSEMARY POTATOES [✓] 4

SIDE HASH [✓] 5

QUINOA CAKES [✓] 4

SINGLE PANCAKE 3

FRUIT PLATE [✓] 10

FRUIT CUP [✓] 4

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs might increase your risk of food-borne illness.

**Contains nuts

[✓]please tell your server if you wish this item to be made vegan

Minimum of 18% gratuity will be added to parties of 6 or more