



EGGS

OMELET OF THE DAY

three egg omelet, chef's choice of filling, with rosemary potatoes and our house salad 16.5
Egg whites only 18.5

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
Florentine 3 Bacon 4 **GF** Quinoa Cake 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
Florentine 3 Bacon 4 **GF** Quinoa Cake 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
Florentine 3 Bacon 4 **GF** Quinoa Cake 4

TWO CAGE FREE EGGS

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

BREAKFAST SANDWICHES

WINTER PRESSED EGG SANDWICH

honey wheat bread, applewood smoked bacon, two over-hard cage free eggs, white American cheese, and honey basil aioli. 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 MONTECRISTO

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

SCRAMBLES

CHORIZO SCRAMBLE*

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

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

FRITTATAS

THE PRIMO FRITTATA

sausage, bacon, mushroom, jalapeno, red onion, tomato, and jack cheese cooked with three eggs in a cast iron skillet. Served with rosemary potatoes 16.5

THE GARDEN FRITTATA

bell pepper, zucchini, spinach, olives, chives, and goat cheese cooked with three eggs in cast iron skillet. Served with rosemary potatoes 16.5

SWEET 'n SAVORY

DUTCH BABY

house made fried crepe topped with either: caramelized apple slices, streusel, and cinnamon whipped cream 17
Manifesto espresso curd, shaved white chocolate and espresso dust 17
three berry compote and goat cheese 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

PUMPKIN BREAD FRENCH TOAST

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

AHC WAFFLE [✓]

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

BOWLS

ROASTED ROOT VEGGIE HASH [✓] **GF**

rainbow carrot medley, sweet potato, parsnip and fingerling potatoes roasted with garlic, onions and herbs 14.5
Topped with two poached eggs* 4
Bacon 4 House-made 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

SPECIALS

BREAKFAST PIZZA*

with prosciutto, garlic oil base, house sausage, parmesan, Monterey jack, grilled onions, three cage free eggs and chives 19.5

QUINOA CAKE SALAD **GF**

two grilled patties with Eastern Indian inspired spices, 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 [✓]

STUFFED BISCUITS

THE CLASSIC

sausage, scrambled egg and Monterey jack 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

SPINACH AND VEGGIE STUFFED BISCUIT

mushroom, spinach, scrambled egg, grilled onions and Gruyere cheese stuffed in our house biscuit topped with citrus hollandaise 17

BISCUIT & JAM

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

SIDES

TOAST 2

whole wheat, sourdough, brioche, english muffin

SINGLE EGG 6

APPLEWOOD SMOKED BACON 6

HOUSE MADE SAUSAGE 6

CINNAMON ROLL 6

HOUSE SIDE SALAD 6

arugula, blue cheese crumbles, cashews, balsamic dressing and balsamic glaze

ROSEMARY POTATOES [✓] 4

SIDE HASH [✓] 5

QUINOA CAKES [✓] 4

SINGLE PANCAKE 3

FRUIT PLATE [✓] 10

FRUIT CUP [✓] 4

DRINKS

MIMOSA 9 MIMOSA PITCHER 40

BLOODY MARY 10

ROTATING BEER ON TAP 6

HOUSE BLEND DRIP COFFEE 3.5

HOT TEA 3

HOT CHOCOLATE 4

ESPRESSO DRINKS

ask your server for options and pricing

MILK 3

JUICE 3

orange, apple, cranberry, grapefruit

LEMONADE 3

ICED TEA 3

COKE, DIET COKE, SPRITE 3.5

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

[✓] 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