EGGS

EGGS BENEDICT*

applewood smoked ham, two poached eggs, toasted English muffin topped with citrus hollandaise and chives served with rosemary potatoes. 20 add salad 4 fruit 4 Florentine 3 bacon 4 quinoa cake gF 4

THE ITALIAN BENEDICT** GF

prosciutto, pesto, and two poached eggs on top of polenta patties, topped with citrus hollandaise and basil served with rosemary potatoes 21.75 add salad 4 fruit 4 Florentine 3 bacon 4 quinoa cake gF4

SMOKED SALMON BENEDICT*

smoked salmon, two poached eggs and a toasted English muffin topped with fried capers, paprika and citrus hollandaise served with rosemary potatoes 24 add salad 4 fruit 4 Florentine 3 bacon 4 quinoa cake GF 4

GREEK FRITTATA GF

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 20

VEGGIE FRITTATA GF

mushrooms, onions, bell peppers, spinach and Beechers white cheddar cooked with three eggs in a cast iron skillet served with rosemary potatoes 19.5

TWO CAGE FREE EGGS*

cooked to order, your choice of house made sausage or applewood smoked bacon, and your choice of toast: wheat, sourdough, or English muffin served with rosemary potatoes 18

OMELETTE OF THE DAY GF

three egg omelette, chef's choice of filling, with rosemary potatoes and your choice of our house salad or fruit 20 egg whites only 3

SWEET 'n SAVORY

DUTCH BABY

house made skillet baked German pancake topped with either:

maple glaze, bacon and powdered sugar 18

peanut butter whipped cream, chocolate sauce, caramel sauce, and powdered sugar** 18

three berry compote, goat cheese and powdered sugar 19

BUTTERMILK RICOTTA MEDALLION PANCAKES

topped with maple butter and maple syrup served with applewood smoked bacon 16 add berry compote 3

SEASONAL FRENCH TOAST

served with applewood smoked bacon and maple syrup 18

BRIOCHE DIPPED FRENCH TOAST

topped with maple butter and powdered sugar served with applewood smoked bacon and maple syrup 18

PB&J WAFFLE**

our Belgian style waffle topped with peanut butter whipped cream, three berry compote, powdered sugar, and fresh berries. Served with maple syrup and your choice of applewood bacon or house-made sausage 18.25

AHC WAFFLE** 𝒜

our Belgian style waffle served with maple syrup and a dairy free yogurt cup topped with berries and house made granola 18.25

BOWLS

CHORIZO HASH* GF

chorizo, your style of eggs, cilantro lime crema, jalapeno pico de gallo, and cotija cheese served on a bed of rosemary potatoes 18.5

CAPTAIN TRAVIS' SCRAMBLE \mathcal{GF}

Three eggs, house sausage, red onion, kalamata olives, spinach, mushrooms and Beechers white cheddar on a bed of rosemary potatoes. 20

ROASTED ROOT VEGGIE HASH $\,\, \mathscr{V} \,\, \mathit{GF} \,\,$

carrots, sweet potato, parsnip and fingerling potatoes roasted with garlic, onions and herbs 17.5 add two poached eggs* 6 add bacon 4 sausage 4 chorizo 4

YOGURT**

topped with fresh fruit, house made granola and honey drizzle 14.5 dairy free 2

SNOQUALMIE OATS** V

candied pecans, fresh sliced apples, brown sugar and dried cranberries 13.5

STUFFED BISCUITS

THE CLASSIC

sausage, scrambled egg and mozzarella cheese in a biscuit topped with house made sausage gravy and chives served with rosemary potatoes 18.75

BACON AND BEECHER'S*

candied applewood smoked bacon, Beecher's white cheddar and grilled onion in a biscuit topped with a sunny side up egg served with rosemary potatoes 20.5

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 19.25

VAN GOGH SUNRISE BISCUIT

Mama Lils peppers, Mama Lils aioli, caramelized onions, gruyere, and ham in a biscuit topped with parmesan cream sauce and sunny side egg 20

BISCUIT & JAM

goat cheese and three berry compote in a biscuit, drizzled with honey and served with fresh fruit 17

SANDWICHES

substitute sides with a house salad 4

PROSCIUTTO PRESSED EGG SANDWICH

honey wheat bread, Beechers white cheddar, thin sliced prosciutto, two over hard cage free eggs, fresh arugula, sliced tomatoes, and horseradish aioli served with rosemary potatoes and house made pickles 20

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 21

AHC CRISTO

applewood smoked bacon, two over-hard cage free eggs, fig compote, cream cheese spread between two pieces of sourdough French toast topped with powdered sugar and served with rosemary potatoes 20

BRIOCHE CROQUE MADAME*

natural smoked ham and gruyere cheese on house made brioche topped with parmesan cream sauce and a fried egg served with rosemary potatoes 20

THE GOLIATH

natural smoked ham, mushrooms, bell peppers, Beechers white cheddar, and onions sauteed and seasoned cooked with eggs on a bed of arugula between two pieces of sourdough bread served with rosemary potatoes 24

TURKEY, BACON & BRIE

sourdough bread, brie cheese, grilled applewood smoked turkey, bacon, arugula and cranberry chutney served with potato chips, and house made pickles 19.5

CHICKEN SALAD CROISSANT

house made chicken salad in a croissant with avocado, arugula, Mama Lils peppers served with potato chips and house made pickles 21

SALADS

THE ART HOUSE** GF

mixed greens tossed in balsamic vinaigrette topped with bleu cheese, cashews, and balsamic glaze sm 9 lg 16

add grilled chicken 7 smoked salmon 6.5

MEDITERRANEAN SALAD GF

mixed greens tossed in Mediterranean Greek yogurt dressing with turkey, English cucumbers, artichokes, onion, cherry tomatoes and feta 19 Sub grilled chicken 2.5

QUINOA CAKE SALAD * GF

two curry spiced quinoa cakes, over mixed greens with toasted coconut, Mama Lils peppers, curried coconut dressing, and red chili oil topped with a sunny side up egg 19 sub avocado for egg $\mathcal V$ add avocado 4

GINGER FUSION SALAD**

mixed greens tossed in sesame ginger dressing with turkey, English cucumbers, navel oranges, fried ginger, and almonds topped with everything bagel seasoning 19

COMFORT

CURRY CHICKEN POT PIE

chicken, mushroom, red onion, bell pepper, broccoli, garam masala and ginger topped with a puff pastry 18

MAC N CHEESE

Fusilli pasta, Beecher's white cheddar cheese sauce and crumb crust topped with fresh chives 16

PIZZAS

BREAKFAST PIZZA*

garlic oil base, parmesan, mozzarella, prosciutto, house sausage, grilled onion, and three cage-free eggs finished with fresh chives 24

MARGHERITA

red sauce, roma tomatoes, parmesan, and fresh mozzarella topped with fresh basil 20.5 add protein 4

WILD MUSHROOM

garlic oil base, roasted portobello, shitake, cremini and chanterelle mushrooms, goat cheese, and grilled onion topped with fresh basil & crispy capers 21 add protein 4

CHICKEN BACON PARMESAN

parmesan cream base "mozzarella, roma tomato, red onion, chicken and applewood smoked bacon topped with fresh chives 23.5

MAMA LILS PIGGY SYMPHONY

Mama Lils aioli base, Beechers and mozzarella cheese, caramelized onions, sausage, and bacon topped with arugula and balsamic glaze 25

YOUR PIZZA BUILT OFF THE BRICK

Includes one sauce, one cheese, one topping 20 each additional topping: meat 4, cheese 3, veggie 2 gluten free crust 6

SAUCES

red, pesto, parmesan cream, garlic oil

CHEESES fresh mozzarella, parmesan, goat cheese,
bleu cheese, cheddar, feta, gorgonzola, vegan +2

MEATS ham, pepperoni, house made sausage,

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

SIDES

chicken, bacon, prosciutto

TOAST 2
SINGLE EGG GF 3.5
APPLEWOOD SMOKED BACON 6.5
HOUSE MADE SAUSAGE 7
CINNAMON ROLL 9.5
ROSEMARY POTATOES V GF 4
SIDE ROOT VEGGIE HASH V GF 6
QUINOA CAKES V GF 5.5
SINGLE PANCAKE 3
FRUIT PLATE V GF 10
FRUIT CUP V GF 5