



***EGGS BENEDICT** applewood smoked ham, two poached eggs, toasted English muffin, topped with citrus hollandaise and chives.
Served with rosemary potatoes and house salad 15.5 Florentine 4 Bacon 3 GF Quinoa Cake 3

THE ITALIAN BENEDICT prosciutto, pesto, two poached eggs on polenta patties, topped with citrus hollandaise and basil.
Served with rosemary potatoes and our house salad. 17.50 Florentine 4 Bacon 3

SMOKED SALMON BENEDICT smoked salmon, two poached eggs, toasted English muffin, topped with citrus hollandaise and chives.
Served with rosemary potatoes and our house salad 20.5

BREAKFAST PIZZA with prosciutto, garlic oil base, house sausage, parmesan, Monterey jack, grilled onions,
three cage free eggs and chives 18.5

THE BRIAN applewood smoked bacon, two over-hard cage free eggs, fig compote, and cream cheese between two pieces of sourdough French toast.
Served with our house salad 15.5

***PRESSED EGG SANDWICH** applewood bacon, wheat toast, two fried eggs, Beecher's Flagship White Cheddar cheese, honey basil aioli.
Served with fruit cup and rosemary potatoes 15.5

LOADED FRITTATA tomato, bacon, sausage, red onion, cheddar cheese served in a cast iron skillet with rosemary potatoes and our house salad 15.5

BLACK BEAN FRITTATA black beans, kalamata olives, spinach, bell pepper, Beechers cheese served in cast iron skillet with rosemary potatoes
and our house salad 15.5

***CHORIZO SCRAMBLE** chorizo, two poached eggs, sour cream, jalapeno pico de gallo, and cotija cheese served on top of rosemary potatoes 15.5

CAPTAIN TRAVIS' SCRAMBLE eggs, sausage, red onion, kalamata olives, spinach, cheddar cheese and mushrooms.
on a bed of rosemary potatoes. Served with house salad. 16.5

ROASTED ROOT VEGETABLE HASH butternut squash, sweet potato, parsnip and fingerling potatoes roasted with garlic, onions and herbs 13.5
*Topped with two poached eggs 3 Bacon 3 House-made Sausage 4 Chorizo 4

****GF QUINOA CAKE** two grilled patties with Eastern Indian inspired spices, over mixed greens, toasted coconut, mama's sweet chilies,
curried coconut dressing, and red chili oil. Topped with a sunny side up fried egg 13.5

***TWO CAGE FREE EGGS** cooked to order, house-made sausage or applewood smoked bacon, toast and rosemary potatoes 13.5

OMELET OF THE DAY three egg omelet, chef's choice of filling, with rosemary potatoes and our house salad 15.5 Egg whites only 17.5

BUTTERMILK RICOTTA MEDALLION PANCAKES topped with Oregon three berry compote or maple butter and maple syrup.
Served with applewood smoked bacon 13.5

DUTCH BABY house made fried crepe; topped with maple curd and candied bacon, or Oregon three berry compote and goat cheese 14.5

PUMPKIN BREAD FRENCH TOAST topped with maple butter, caramel drizzle and powdered sugar. Served with applewood smoked bacon
and a side of syrup 13.5

BRIOCHE DIPPED FRENCH TOAST topped with maple butter and powdered sugar. Served with syrup and applewood smoked bacon 14.5

SNOQUALMIE OATS candied pecans, fresh sliced apples, brown sugar and dried cranberries 11.5

YOGURT topped with chef's choice of fresh fruit, house-made granola and honey drizzle 13.5

STUFFED BUTTERMILK BISCUITS

THE CLASSIC sausage, scrambled egg and Monterey jack cheese in a biscuit. Topped with house-made sausage gravy and chives 14.5

***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 15.5

BISCUIT AND JAM goat cheese and Oregon three berry compote in a biscuit, topped with honey and served with fresh fruit 14.5

SIDES

TOAST 2

*SINGLE EGG 2

APPLEWOOD SMOKED BACON 4

HOUSE-MADE SAUSAGE 4

CINNAMON ROLL 6

HOUSE SALAD 5

ROSEMARY POTATOES 3

FRUIT PLATE 10

HASH 4

GF QUINOA CAKES 3

SINGLE PANCAKE 3

MORNING LIBATIONS

BLOODY MARY 9

MIMOSA 7

BEER 5

ASK YOUR SERVER ABOUT ROTATING LOCAL BEERS

ON TAP

DRINKS

ARNOLD PALMER 4

JUICE (ORANGE, APPLE, LEMONADE, CRANBERRY)

SM 3 LG 4

MILK SM 3 LG 4

COKE, SPRITE, DIET COKE, ICED TEA 3.5

COFFEE

HOUSE BLEND DRIP 3.5

HOT TEA 2.5

HOT CHOCOLATE 3

FOR ESPRESSO DRINKS, PLEASE ASK YOUR SERVER FOR
OPTIONS AND PRICING

The Art House Café menu is crafted from scratch and features sustainably sourced, locally harvested, organic and house made ingredients.

**These items are prepared to your specifications. Consuming raw or undercooked meats, poultry, seafood, shellfish, or
eggs may increase your risk of foodborne illness*

Minimum of 18% gratuity is added for parties of 8 or more.

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