



***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 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 17.5 Florentine 4 Bacon 3

***SMOKED SALMON BENEDICT** smoked salmon, two poached eggs, toasted English muffin, topped with citrus hollandaise.
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 BAJA** sourdough bread, southwest marinated steak, provolone cheese, arugula greens, red pepper coulis, and two over-medium cage free eggs.
Served with rosemary potatoes 19

SUMMER PRESSED EGG SANDWICH sourdough bread, applewood smoked bacon, two over-hard cage free eggs, Beecher's Flagship White Cheddar, grilled tomatoes and avocado aioli. Served with a fruit cup and rosemary potatoes 16

3HERB&CHEESE FRITTATA fresh mozzarella, Gruyere, Monterey jack, white onion, basil, dill, parsley cooked with 3 cage free eggs in cast iron skillet.
Served with a fruit skewer and rosemary potatoes 15.5

MORNING CURE FRITTATA prosciutto, bacon, applewood smoked ham, goat cheese, and chives cooked with 3 cage free eggs in cast iron skillet. Served with a fruit skewer and rosemary potatoes 15.5

***CHORIZO SCRAMBLE** chorizo, two poached eggs, sour cream, jalapeno pico de gallo, and cotija cheese. Served on a bed of rosemary potatoes 15.5

CAPTAIN TRAVIS' SCRAMBLE 3 cage free eggs, house sausage, red onion, kalamata olives, spinach, cheddar cheese and mushrooms on a bed of rosemary potatoes. Served with our house salad 16.5

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

****GF QUINOA CAKE** 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 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 Meyer Lemon curd and blackberries, or Orange Cream with Honeydew and blueberries, or berry compote and goat cheese 15

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

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

#PB&JFT chef's secret whipped peanut butter and Oregon berry compote between two slices of Brioche French toast, topped with crumbled bacon 15

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 6
HOUSE-MADE SAUSAGE 6
CINNAMON ROLL 6
HOUSE SALAD 6
ROSEMARY POTATOES 4
FRUIT PLATE 10
HASH 5
GF QUINOA CAKES 4
SINGLE PANCAKE 3

MORNING LIBATIONS

BLOODY MARY 10
MIMOSA 8
CRAFT COCKTAILS 10
BEER 6
ASK YOUR SERVER ABOUT ROTATING LOCAL BEERS ON TAP

DRINKS

JUICE 3
(ORANGE, APPLE, CRANBERRY, GRAPEFRUIT)
LEMONADE 3
ICED TEA 3
COKE, SPRITE, DIET COKE 3.5
COFFEE
HOUSE BLEND DRIP 3.5
HOT TEA 3
HOT CHOCOLATE 3.25
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

