

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

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

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

TWO CAGE FREE EGGS

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

MY OMELET

Create your own three egg omelet served with rosemary potatoes and house salad. Choose one of each 16.5 Egg whites only 18.5

Meat: bacon, sausage, ham, prosciutto, chicken, pepperoni

Cheese: fresh mozzarella, parmesan, goat cheese, bleu cheese, Monterey jack, cheddar, feta, gorgonzola

Veggies: tomato, mushrooms, spinach, red onion, grilled onion, kalamata olive, jalapeño, artichoke, arugula, avocado

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 DECONSTRUCTED 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

SWEET 'n SAVORY

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

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 yogurt bowl (dairy free available) topped with berries, house made granola, and coconut 14

DUTCH BABY

house made fried crepe topped with either: strawberry lemon curd 17
nutella cream with hazelnuts** 17

BOWLS

*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

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*

Add 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

STUFFED BISCUITS

THE CLASSIC

sausage, scrambled egg and Monterey jack cheese in a biscuit. Topped with house-made sausage gravy and chives and served with potatoes 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 and served with potatoes 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. Served with potatoes 17

BISCUIT & JAM

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

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

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

SALADS & BITES

**THE ART HOUSE

mixed greens, bleu cheese, cashews, balsamic vinaigrette and balsamic glaze
Sm 7.5 Lg 11.5 *Add Grilled Chicken 5 Smoked Salmon 6*

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 [†]*

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

WATERMELON SALAD

Arugula, watermelon, cucumber, mint, with goat cheese, Marcona almonds served with champagne vinaigrette 12.5
Add Grilled Chicken 5 Smoked Salmon 6

SANDWICHES

Served with broccoli apple slaw, Luke's chips and house made pickles, or substitute with a house salad 4

TURKEY, BACON & BRIE

sourdough bread, Brie cheese, grilled Applewood smoked turkey, bacon, arugula and cranberry chutney 17

AHC BLT

balsamic tomatoes, crisp romaine, applewood smoked bacon, grilled onion & roasted garlic aioli on house made focaccia bread 16.5
Add Grilled Chicken 5 Avocado 3

CHICKEN & BEECHERS

House made focaccia bread, Beechers sharp white cheddar, shaved Brussel sprouts, apple and honey mustard 16

PIZZAS

*AHC 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

ROASTED BUTTERNUT SQUASH

roasted butternut squash puree base, grilled onions, bleu cheese crumbles and parmesan. Finished with fresh sage and cashews and sriracha 16 or chicken or sausage 19

ARTICHOKE PARMESAN

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

MARGHERITA

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

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

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 3, cheese 3, veggie 3
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, arugula

SIDES

TOAST 2

whole wheat, sourdough, brioche, english muffin

SINGLE EGG 2

APPLEWOOD SMOKED BACON 6

HOUSE MADE SAUSAGE 6

CINNAMON ROLL 6

HOUSE SIDE SALAD 6

mixed greens, 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

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

**Contains tree 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