WEEKEND BRUNCH

served from 8 a.m. - 3 p.m.

Sandwiches

Croque Monsieur
pane d'amore batard bread, gruyère cheese, jambon ham, gruyère-bechamel, served with tossed greens and pommes frites ***12***
same with a fried egg on top, called "croque madame" ***14***

Daily Sandwich 12
served with mixed salad and pommes frites

Half-Pound Burger 12
oregon country natural beef, lettuce, tomato, caramelized onions, blue cheese-butter, applewood smoked bacon tossed mixed greens, pommes frites

Entrées

Steak Frites 19
grilled american kobe beef flank steak tossed mixed greens and pommes frites

Linguine Con Vongole 15
manila clams, tomatoes, garlic, italian parsley on a bed of linguine

Tuna Niçoise Salad 16
fishing vessel st. jude tuna, haricots verts, hard cooked egg, niçoises olives, anchovy, tomato, and capers sherry vinaigrette

Steak Tartare 19
raw new york steak with shallots, egg yolk, capers, dijon mustard, worcestershire sauce, parsley and olive oil, served with buttered toasted baguette, mixed gathered greens and pommes frites

Chef Dan's Mac and Cheese 12
prosciutto and cave aged comté cheese

Desserts

Apple Tarte Tatin 5
with crème fraîche

Crème Brûlée 6
with seasonal berries

Starters

Mimosa 6
Prosecco San Giovanni 6
Mean Bloody Mary 6

Light Fare

Fruit Parfait 8
season's freshest fruit, natural yogurt with granola

Chef Dan's Eco-Granola 7
a healthy mixture with plain yogurt

Old Fashioned Irish Steel-Cut Oats 8
caramelized apple compote, natural brown sugar slowly cooked with milk

Egg Dishes

The Farmers' Market 16
three organic farm eggs, any style, apple-wood smoked bacon, jambon ham and artisan sausage, herbed country potatoes with gruyère and pane d'amore toasts

Omelette Du Patron 12
french omelet with fresh herbs, caramelized onions fontina cheese, served with artisan sausage, tossed local greens, herbed country potatoes with gruyère cheese

Poached Eggs Florentine 14
two poached farm eggs, sautéed spinach and shallots on english muffins topped with mornay sauce herbed country potatoes with gruyère cheese

Dungeness Crab Benedict 17
two freshly prepared crab cakes topped each with a farm egg, béarnaise sauce, tossed local greens

Port Ludlow Omelet 18
three organic eggs with pacific white prawns, dungeness crab, chives and cilantro, béarnaise and spicy tomato sauce, herbed country potatoes with gruyère pane d'amore toasts

Chef Dan's Recommendations

"Pain Perdu" French Toast 12
pane d'amore challah with blackberry "grand marnier" syrup, side of bacon

Quiche Of The Day 11
served with tossed local greens and country potatoes with gruyère cheese