

**OKINAWA YAM SKILLET\* 16**

Purple Sweet Potato | Uli's Sausage | Shishito Peppers  
Green Onion | Sesame Chili Spice | Two Sunny-Side Up Eggs

**PUMPKIN PANCAKE 12**

Orange Apple Butter | Saigon Cinnamon Rice Streusel  
Tamarind Anise Maple Syrup

**SKAGIT VALLEY HAM BENEDICT\* 16**

Hazelnut Smoked Ham | English Muffin | Classic Hollandaise | Breakfast Potato

**DUNGENESS CRAB BENEDICT\* 22**

Chinese Spinach | Poached Eggs | Preserved Black Bean Hollandaise  
Yukon Potato Hash

**PORK BELLY OMELETTE\* 15**

Kimchi | Pickled Shishito | Jalapeño | Bean Sprout | Furikake | Sesame Chili Potato

**WAGYU FLAT IRON AND EGGS\* 21**

5oz. Prime Akaushi Steak | Two Eggs Any Style | Japanese Sweet Potato Hash  
Thai Basil Hollandaise

**KFC WAFFLE 18**

Korean Fried Chicken | Kimchi Waffle | Gojuchang Honey | Black Garlic Butter

**BRUNCH**

FALL-WINTER  
2017

**CONFIT DUCK FRIED RICE\* 16**

Carrot | Flowering Broccoli | Sunny Egg | Crackling Salt

**WATER'S TABLE RAMEN 15**

Pork Belly | Soft Egg | Mushroom | Tofu | Seaweed | Ninja Radish  
Double Chicken Broth

**WATER'S TABLE COBB\* 15**

Petite Gem Lettuce | Rogue Smokey Blue Cheese | Smashed Avocado  
Dried Heirloom Tomato | Cedar Smoked Salmon | Chinese Mustard Deviled Egg  
Sichuan Peppercorn Buttermilk Dressing

**GEBBER'S FARM GRASSFED BURGER 15**

Melted Onion | Tomato | Lettuce | Bacon Aioli | Gruyère  
Cream Ale Bun | Seattle Pickle Co. Half Dill

**PENN COVE BLACK MUSSELS\* 16**

Ginger | Scallion | Green Curry Broth | Toasted Bread

**BRAISED SHORTRIB MAC & CHEESE 19**

Kalbi Style Braised Beef | Korean Radish | Heirloom Carrot | Rigatoni  
Beecher's Cheddar | Point Reyes Toma

**LING COD\* 24**

Farro | Chinese Sausage | Kabocha Squash Purée | Radish

**BOOM BOOM SHRIMP CONGEE\* 16**

Jasmine Rice Porridge | Candied Bacon | Drunken Soy  
Poached Eggs | Fried Shallot

**JYEN-BING "CHINESE STREET CRÊPE" 12**

Egg | Chili | Hoisin | Wonton | Sesame | Cabbage Salad

**BOTTOMLESS MIMOSAS 16**

House Sparkling | Orange Juice

**RAINY MARY 10**

Seattle Pickle Co. Bloody Mary Mix  
Crater Lake Pepper Vodka

**QUENCH 4.5**

Starbucks Drip Coffee | Café Latte | Cappuccino  
Espresso | Vashon Tea | Assorted Juices

**ENERGIZE 6**

Super Food Smoothie  
Today's Organic Pressed Juice

CHEF DE CUISINE Michael Demeule  
RESTAURANT MANAGER Carly Viup

*\*Please notify your server if you have any food allergies or any dietary restrictions and we will be happy to accommodate your needs. The King County Health Department wants you to know: Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. We request one check for parties of eight or more and a 20% gratuity will be added. \$30 Corkage on all outside bottles; per 750 ml. Limit 2 per table. All bottled wines are subject to state tax. A \$5 charge will be added to all split entrée items.*

