

FRESH FRUIT PLATE 11

Seasonal Selection | Local Berries

STEEL-CUT OATS 9

Organic Oats | Raisins | Brown Sugar | Almonds

TWO CAGE-FREE EGGS ANY STYLE 15

Walla Walla Onion | Yukon Potato Hash | Choice of Meat | Choice of Toast

AVOCADO TOAST 12

Grand Central Campagna Loaf | Tofu | Miso Tomato Gravy | Green Salad
Add Egg Any Style +3

NW OMELETTE 17

Dungeness Crab | Flowering Broccoli | Roasted PNW Mushroom
Truffled Fromage Blanc | Hash Potato

WAGYU FLAT IRON AND EGGS 21

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

THREE EGG OMELETTE 16

Choice of Toast

MEAT

Naturally Cured Bacon | Chicken Sausage
All-Natural Pork Sausage | Ham | Pork Belly

VEGETABLE

Tomato | Mushroom | Spinach | Onion
Bell Pepper | Kimchi | Tofu

CHEESE

Beecher's Cheddar | Briar Rose Goat | Gruyère



BREAKFAST

FALL-WINTER
2017

OKINAWA YAM SKILLET 16

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

SMOKED SALMON FLATBREAD 15

Boursin Cheese | Tomato | Arugula | Caper | Shaved Onion
Pickled Shishito Pepper | Sunny-Side Up Egg

BELGIAN WAFFLE 12

Roasted Crimson Pear | Chai Latte Whipped Cream | Pure Maple Syrup

PUMPKIN PANCAKE 12

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

YOUTIAO "CHINESE DOUGHNUT" 8

Warm Soy Milk | Matcha

CONGEE "JASMINE RICE PORRIDGE" 6

Scallion | Bacon | Sweet Soy

JYEN-BING "CHINESE STREET CRÊPE" 12

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

MEATS 6

All-Natural Pork Sausage | Chicken Sausage
Naturally Cured Bacon | Uli's Sausage

QUENCH 4.5

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

BREADS 4

Country White | 9 Grain | Caraway Rye
English Muffin | Bagel with Cream Cheese

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.