




YOUR CHEF DE CUISINE: *Jennifer Hines*

Chef's Cookbook


Poached Eggs on Toast*

Macrina potato bread + smashed avocado + roasted tomato + artisan greens
(Add smoked salmon \$6 or Crab cake \$10)


Build Your Own Omelet

 Bacon + chicken sausage + turkey + ham + onions + tomato + mushroom + spinach + peppers + jalapeno + cheddar + Monterey jack + swiss + potatoes + toast (K)

Eques Corned Beef Hash*

 Corned beef brisket, potatoes, caramelized onion, house made hollandaise, 2 eggs your way + micro greens

Chorizo Hash*

 Uli's chorizo + arugula + caramelized onion + potatoes + avocado lime crema + 2 eggs your way (K)

Duck, Duck, Waffle*

Belgian style waffle + confit of duck leg + candied almonds + poached local Hearth & Haven Farm duck egg + Woodinville whiskey syrup crema


Tiramisu Pancakes

Vanilla bean cream + cocoa + mascarpone + chocolate espresso beans


K = Kids Portion Available

Healthy Start


Eques Yogurt Bowl

 Seasonal berries + Zoi honey yogurt + granola + toasted hazelnuts (K)


Quinoa Porridge

 Tri-color quinoa + coconut + flax seeds + granola + maple + berries


Smoked Salmon Egg White Omelet

 Smoked salmon + caramelized leeks spinach + Beecher's cheddar + fruit

Chicken Apple Egg White Omelet

 Uli's chicken apple sausage + herb Boursin + spinach + tomato + fruit

Vegetable Hash*

 Fennel + potatoes + red onion + asparagus + Carrots + arugula + corn + French beans + cauliflower + sweet peppers + mushrooms + house vinaigrette + 2 eggs your way (Vegan upon request)


Lox & Bagel

Red onion + tomato + capers + lemon + cream cheese

Side of Meat

Bacon | Uli's chicken apple sausage | Pork sausage | Hill's Canadian ham

Steel Cut Oatmeal

 Brown sugar + berries + candied almonds

Two Eggs Any Style*

Side of Toast

White | Wheat | Sour | Onion Rye

Milk | Juice Selection

Whole | 2% | Fresh OJ | Fresh Grapefruit | Fresh Carrot Juice | Apple | Cranberry

Complimentary refills with buffet guest

Green Goddess Smoothie

Spinach + honeydew + avocado + mint + lemon + honey + apple juice

Drinks and Coffee


Coffee & Tea

Regular | Decaf | Earl Grey | Orange | Ginger | English Breakfast | Mint

Cappuccino | Latte Mocha | Espresso

Classic

Full American Breakfast*

 2 eggs your way + bacon or Hill's Canadian ham or Uli's chicken sausage or pork sausage + potatoes + Toast (K)

Full-Stack of Pancakes

Old-fashioned buttermilk pancakes
(Gluten free pancakes available) (K)

Breakfast B.L.A.T

Macrina potato bread + 2 fried eggs + bacon + Beecher's flagship + roasted tomato + avocado + arugula + potatoes

French Toast

Thick cut macrina brioche + Woodinville Whiskey maple syrup

The Benedicts

Eggs Benedict*

English muffin + Hills Canadian ham + poached eggs + hollandaise + potatoes

Cedar Plank Salmon Benedict*

Pacific salmon + poached eggs + spinach + macrina potato bread + caper + hollandaise + tomato & cucumber salad

Crab Benedict*

Buttermilk biscuit + Dungeness crab cake + poached eggs + citrus cream + pepper jelly + tomato & avocado salad

Bloody Mary

Mimosa

Bellini



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GLUTEN FREE



VEGAN

A 20% service charge is added to all parties of 6 or more and 100% of the service charge is distributed to the team who served you today. Added gratuity is at the guest's discretion.

* We only use farm-fresh, cage-free, eggs - Our bread comes fresh from Macrina Bakery. Our eggs are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Although we offer a selection of gluten-free items and our kitchen does their best to keep them safe from cross-contamination, this is not a gluten-free kitchen. Kids Portions are for Children 10 and under only.