

YOUR CHEF DE CUISINE: Gennifer 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

Plate

Small

Red onion + tomato + capers + lemon + cream cheese

Steel Cut Oatmeal

Brown sugar + berries + V candied almonds

Fruit Plate + Berries

Milk | Juice Selection

Whole | 2% | Fresh OJ | Fresh

Grapefruit | Fresh Carrot Juice

| Apple | Cranberry

Complimentary refills with buffet quest

Green Goddess Smoothie

Spinach + honeydew + avocado +

mint + lemon + honey + apple juice

Side of Meat

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

Two Eggs Any Style*

Side of Toast

White | Wheat | Sour | Onion Rye

Drinks and Coffee

Coffee & Tea

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

Cappuccino | Latte

Full American Breakfast*

Classic



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*

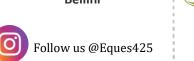
Buttermilk biscuit + Dungeness crab cake + poached eggs + citrus cream + pepper jelly + tomato & avocado salad

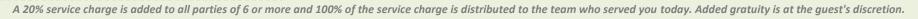
Mocha | Espresso

Bloody Mary

Mimosa







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.