

❧ Creative Pancakes ❧

BUTTERMILK PANCAKES

These are no ordinary pancakes! Our batter is carefully blended by hand using fresh ingredients and contains sourdough yeast and special enzymes to make them light and fine-textured. Served with the highest quality whipped butter and warm maple syrup. **13.25**

With ingredients baked inside...

BLUEBERRIES

Dusted with powdered sugar and served with house-made blueberry syrup. **15.65**

BACON

A genius combination of sweet and savory. **15.65**

CHOCOLATE CHIPS

Chocolaty goodness. **15.65**

APPLES AND CINNAMON

With apples baked inside. Sprinkled with cinnamon sugar and served with our house made apple syrup. **15.65**

GEORGIA PECANS

A taste of the south freshly roasted in our kitchen. **15.65**

FRESH POTATO PANCAKES

Freshly grated potatoes, cream and a perfect blend of nutmeg and other seasonings, served with applesauce and sour cream. **15.35**

BUCKWHEAT PANCAKES

Organic buckwheat flour and old-fashioned goodness is what makes these pancakes extra special. **15.35**

SILVER DOLLAR PANCAKES

Ten petite buttermilk pancakes. **11.95**

⇒ Stylish Egg Entrees ⇐

In the gourmet fashion, our extra large eggs are baked (not fried) in pure clarified butter oil.

MEAT AND EGGS*

Two eggs and your choice of meat accompanied by three buttermilk pancakes.

Choose from:

Thick Sliced Bacon	17.35
Link or Country Sausage	16.85
Old Fashioned Ham	17.35
Canadian Bacon	17.95

TWO BY FOUR*

Two large eggs cooked to order and four buttermilk pancakes. **14.85**

THE TRADITION*

A large serving of our breakfast style potatoes joined by two eggs cooked to order and your choice of toast with straight-from-the-farm preserves. **14.95**

Waffles

FRESH STRAWBERRY WAFFLE

Topped with fresh strawberries and served with your choice of ice cream or whipped cream. **17.95**

PEACH WAFFLE

Our gourmet brandied peach sauce and Freestone peaches makes this waffle special. Your choice of ice cream or whipped cream. **17.95**

GOLDEN BROWN WAFFLE

Simple, but delicious. Our homemade, old fashioned waffle is a gourmet delight. **11.95**

With ingredients baked inside . . .

Apples & cinnamon 14.95 Our own bacon bits 14.95
 XL blueberries 14.95 Georgia pecans 14.95

PIGS IN A BLANKET

Three sausage links gently rolled up in three buttermilk pancake "blankets" dusted with powdered sugar and topped with whipped butter. **16.35**

Breakfast Platters*

Fare to accommodate seniors and those in search of a light breakfast.

BUTTERMILK BREAKFAST*

Two buttermilk pancakes, one egg, and your choice of two sausage links or two thick slices of bacon. Served with coffee and a small juice of your choice. **17.25**

FRENCH TOAST BREAKFAST*

One slice of French toast, one egg, and your choice of two sausage links or two thick slices of bacon. Served with coffee and a small juice of your choice. **17.50**

FRESH-SQUEEZED FRUIT JUICES

We freshly squeeze our juices every single morning. We don't add anything to our juice. What comes out of the fresh, carefully selected fruit is what you taste. It's how we think fresh juice should be.

Freshly-Squeezed Orange or Grapefruit 6.15



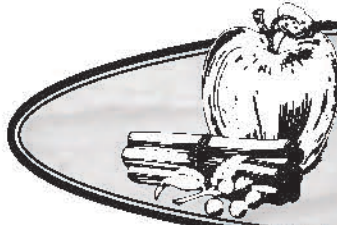
BEVERAGES

Hot Coffee:		Juices: Apple, Cranberry,	
Freshly Brewed	4.90	Tomato	4.80
Decaffeinated	4.90	Kid	4.50
Hot Tea	4.90	Fresh-Squeezed	
Fresh Brewed		Orange Juice	6.15
Iced Tea	4.90	Kid	5.10
House-squeezed		Milk – 2%, or Skim or	
Lemonade	5.90	Chocolate	4.90
Old Golfer (aka Arnold Palmer)	5.90	Kid	4.25
Soft Drinks:		Creamy Hot	
Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper, Root Beer		Chocolate	6.35
Bottomless Glass			

❧ WE SERVE MIMOSAS, BEER AND WINE ❧

*Our eggs are cooked to order. Consuming undercooked eggs may increase the risk of foodborne illness.

House Specialties



APPLE PANCAKE

This is the pride of our kitchen! Made in the tradition of a soufflé, baked in our oven until at least 3 inches high, filled with fresh apples (peeled and cut in-house) and covered with a pure cinnamon glaze, this is a pancake you'll talk about forever! 19.50

GERMAN PANCAKE

Enjoy a unique experience in breakfast dining. This pancake, as light as the finest custard, is oven-baked until golden brown and served with fresh lemon wedges and powdered sugar. A real bell-ringer! 18.35

EGGS NICOLE*

A dish as beautiful as its name... A delicate blend of skillfully sauteed mushrooms, onions, and spinach prepared with three scrambled eggs and Swiss cheese on an open face croissant enhanced with a covering of hollandaise sauce. Served with freshly grated potato pancakes. 19.55

EGGS BENEDICT*

A traditional favorite our chefs perfected. We start with an english muffin topped with our special Canadian bacon and two poached eggs and covered with hollandaise sauce for your utmost pleasure. Served with freshly grated potato pancakes. 19.55

"EGGS BENNY" - COUNTRY STYLE*

A whole wheat english muffin topped with country sausage, two poached eggs and a blanket of our gourmet mushroom sauce. Served with freshly grated potato pancakes. 19.55

SMOKED SALMON BENEDICT

Local wild pacific smoked salmon set on a toasted English muffin underneath two poached eggs. Topped with hollandaise and a sprinkle of dill. Served with four buttermilk pancakes. 21.20

EGGS CASEY*

Pieces of gourmet bacon and cheddar cheese folded into three scrambled eggs and set atop a toasted croissant. Finished with a ladle of mushroom sauce and served with three buttermilk pancakes. 19.55

THICK SLICED BACON

If you have never tried our bacon before then you are missing out. A local Seattle butcher cuts it extra thick for us. Each order is four pieces and weighs over a half of a pound. Hardwood smoked and grilled to perfection. Order a side... but beware, our bacon has been known to cause selfishness. 8.35



FRENCH TOAST

Giant sourdough bread dipped in egg and whipping cream batter and grilled to perfection. 15.25

49'ER FLAPJACKS

Three large, creamy pancakes—there is no equal to these in the breakfast category. Sweet and moist, they are simply unforgettable. 17.20

Try the 49ers in the Scandinavian tradition by adding lingonberries from Sweden add 2.25

CREPES

Kijafa Cherry

Montmorency cherries poached in cherry syrup and tempered with Kijafa cherry wine. A Danish favorite. 18.35

Strawberry

Fresh strawberries and dusted with powdered sugar. 18.35

Peach

Peaches simmered in a sauce enhanced with Peach Brandy. 18.35

FRUIT BLINTZES

My Grandmother's recipe makes this a true Eastern European treat. A creamy and sweet ricotta filling wrapped inside three French crepes and topped with your choice of:

Fresh Strawberries 18.50

Cherry or Peach Sauce 18.50

Blueberries 18.50

QUICHE DU JOUR

A savory French custard dish made with various seasonal ingredients then baked into a crust. Enjoy a hearty slice sided with homemade breakfast potatoes and toast. 18.80

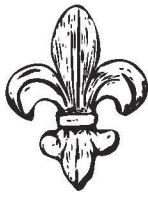
OAK TABLE PORRIDGE

We start with whole rolled oats and cook it to order with fresh apples, strawberries and blueberries. Served with cream and brown sugar. 14.80

YOGURT PARFAIT

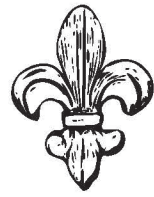
A frosty goblet carefully layered with vanilla yogurt, fresh berries and our homemade granola. 13.55

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French Baked Omelettes

Made in the French style, our whipped egg omelettes require a skillful hand to fold in fresh ingredients before moving them to a hot oven where they rise beyond the standard of your typical breakfast entree. Served with three buttermilk pancakes.



HAM AND CHEDDAR OMELETTE*

Plenty of diced smoked ham and cheddar cheese folded into fluffy eggs. 18.25

BACON AND SWISS OMELETTE*

A classic filled with bits of gourmet bacon and shredded Swiss cheese. 18.25

WESTERN OMELETTE*

A medley of smoked ham, green peppers, and onions sauteed and perfectly seasoned, all wrapped up in our light and fluffy omelette. 18.45
With your choice of cheese add 1.50

ITALIANO OMELETTE*

Italian sausage, fresh spinach and onion skillfully sauteed and folded inside one of our fluffy omelettes. 18.80
With your choice of cheese add 1.50

MEXICAN OMELETTE*

A colorful combination of green and red peppers, onion, and diced ham finished with our Mexican sour cream sauce and diced tomatoes. 18.80
With your choice of cheese add 1.50

SHRIMP OMELETTE*

Extra large coldwater shrimp in a French baked omelette topped with Bechamel sauce. 19.50
With your choice of cheese add 1.50

SPANISH OMELETTE*

Our famous omelette with sautéed mushrooms inside smothered in our hearty homemade marinara sauce with 28 ingredients – a zesty delight. Served with our potato pancakes. 18.95
With your choice of cheese add 1.50



MUSHROOM OMELETTE*

Our mushroom and sherry béchamel sauce is the star of this omelette as it is served atop eggs woven with sliced mushrooms. Served with our potato pancakes 18.95 With your choice of cheese add 1.50

GOURMET SCRAMBLES

All gourmet scrambles are served with three buttermilk pancakes. Egg whites available for an additional .50.

ITALIAN SCRAMBLE*

A delicious blend of Italian sausage, spinach, onions, and Swiss cheese folded into scrambled eggs, topped with diced tomatoes. 18.95

GARDEN SCRAMBLE*

Fresh vegetables (chef's choice), lightly sautéed, are scrambled with eggs and cheddar cheese topped with diced tomato. 18.20

HAM SCRAMBLE*

Eggs scrambled with smoked ham and cheddar cheese. An old-time favorite. 18.50

SWISS SCRAMBLE*

Gourmet bits of bacon and Swiss cheese scrambled with eggs. 18.50



ESPRESSO

All espresso drinks are 14oz

Americano 5.20 Cappuccino 6.20
Latte 6.20 Chai 6.00

Mocha

Creamy Chocolate, homemade espresso whipped cream 6.90

Viennese

Real cinnamon, vanilla, homemade espresso whipped cream 6.90

Extra shot 2.00
Add Flavoring 1.00



SIDE DISHES

Thick sliced Bacon	8.35
Old-fashioned Ham	7.95
Sausage Patties	7.45
Link Sausage	7.45
Canadian Bacon	8.35
Breakfast Style Potatoes	6.95
Toast with Preserves	4.75
English Muffin w/ Preserves	4.75
One Egg*	4.75
Two Eggs*	5.95
Seasonal Berries & Cream	Market Price

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Gluten-free bread available for an additional charge.