

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. **13.95**

With ingredients baked inside...

BLUEBERRIES

Dusted with powdered sugar and served with house-made blueberry syrup. **15.95**

BACON

A genius combination of sweet and savory. **15.95**

CHOCOLATE CHIPS

Chocolaty goodness. **15.95**

APPLES AND CINNAMON

With apples baked inside. Sprinkled with cinnamon sugar and served with our house made apple syrup. **15.95**

GEORGIA PECANS

A taste of the south freshly roasted in our kitchen. **15.95**

FRESH POTATO PANCAKES

Freshly grated potatoes, cream and a perfect blend of nutmeg and other seasonings, served with applesauce and sour cream. **15.95**

BUCKWHEAT PANCAKES

Organic buckwheat flour and old-fashioned goodness is what makes these pancakes extra special. **15.95**

SILVER DOLLAR PANCAKES

Ten petite buttermilk pancakes. **12.25**

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	18.25
Link or Country Sausage	17.95
Old Fashioned Ham	18.25
Canadian Bacon	18.75

TWO BY FOUR*

Two large eggs cooked to order and four buttermilk pancakes. **14.95**

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. **15.95**

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. **16.50**

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. **18.25**

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. **18.50**

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 6.25



Local Rainshadow Coffee Co. exclusive

Bottomless cup of Oak Table Custom Brew **4.95**

LOVE THE COFFEE? WE SELL IT BY THE POUND!

BEVERAGES

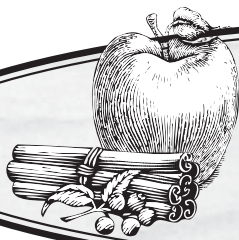
Hot Coffee:	Juices: Apple, Cranberry,
Freshly Brewed 4.95	Tomato 4.90
Decaffeinated 4.95	Kid 4.60
Hot Tea 4.95	Fresh-Squeezed
Fresh Brewed	Orange Juice 6.25
Iced Tea 4.95	Kid 5.20
House-squeezed	Milk – 2%, or Skim or
Lemonade 5.95	Chocolate 4.95
Old Golfer (aka Arnold	Kid 4.30
Palmer) 5.95	Creamy Hot
	Chocolate 6.35

Soft Drinks:

Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper, Root Beer
 Bottomless Glass **4.60**

*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! **19.95**

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! **18.95**

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. **19.75**

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. **19.75**

"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. **19.75**

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. **21.35**

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. **19.75**

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. **8.45**



49'ER FLAPJACKS

Three large, creamy pancakes--there is no equal to these in the breakfast category. Sweet and moist, they are simply unforgettable. **17.95**

Try the 49ers in the Scandinavian tradition by adding lingonberries from Sweden add 2.50

CREPES

Kijafa Cherry

Montmorency cherries poached in cherry syrup and tempered with Kijafa cherry wine. A Danish favorite. **18.80**

Strawberry

Fresh strawberries and dusted with powdered sugar. **18.80**

Peach

Peaches simmered in a sauce enhanced with Peach Brandy. **18.80**

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 18.95

Cherry or Peach Sauce 18.95

Blueberries 18.95

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. **18.95**

FRENCH TOAST

Giant sourdough bread dipped in egg and whipping cream batter and grilled to perfection. **15.95**

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**



**WE SERVE MIMOSAS, BEER AND WINE,
AND BREAKFAST COCKTAILS**



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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. **18.50**

BACON AND SWISS OMELETTE*

A classic filled with bits of gourmet bacon and shredded Swiss cheese. **18.50**

WESTERN OMELETTE*

A medley of smoked ham, green peppers, and onions sauteed and perfectly seasoned, all wrapped up in our light and fluffy omelette. **18.95**

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. **18.95**

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. **19.50**

With your choice of cheese add 1.50

SHRIMP OMELETTE*

Extra large coldwater shrimp in a French baked omelette topped with Bechamel sauce. **20.25**

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. **19.25**

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 **19.25** 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 1.00.

ITALIAN SCRAMBLE*

A delicious blend of Italian sausage, spinach, onions, and Swiss cheese folded into scrambled eggs, topped with diced tomatoes. **19.25**

GARDEN SCRAMBLE*

Fresh vegetables (chef's choice), lightly sautéed, are scrambled with eggs and cheddar cheese topped with diced tomato. **18.45**

HAM SCRAMBLE*

Eggs scrambled with smoked ham and cheddar cheese. An old-time favorite. **18.95**

SWISS SCRAMBLE*

Gourmet bits of bacon and Swiss cheese scrambled with eggs. **18.95**



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**



ASK ABOUT OUR CREAMY HOT COCOA AND LOCAL RAINSHADOW ESPRESSO WE HAVE AVAILABLE!

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

SIDE DISHES

Thick sliced Bacon	8.45
Old-fashioned Ham	7.95
Sausage Patties	7.45
Link Sausage	7.45
Canadian Bacon	8.45
Breakfast Style Potatoes	6.95
Toast with Preserves	4.95
English Muffin w/ Preserves	4.95
One Egg*	4.75
Two Eggs*	5.95
Fresh-cut Fruit Plate	6.25
Seasonal Berries & Cream	<i>Market Price</i>

Gluten-free bread available for an additional charge.

Handcrafted Lunches

Our lunches are served Monday through Saturday after 11:00 a.m.
We offer "Breakfast Only" on Sundays.

House Favorites

All sandwiches served with a garden salad or waffle fries.

THE ALASKAN

Plenty of smoked ham, plump bay shrimp, Swiss cheese, topped with sliced tomato and a special sauce on grilled wheat bread. **16.90**

GOURMET GOBBLER

Freshly sliced, house-roasted turkey breast, crisp bacon, and melted Swiss on grilled whole wheat with lettuce, tomato, and our special sauce. **17.80**

ROYAL HAM MELT

Thin sliced smoked ham and melted cheddar cheese on grilled sourdough bread with lettuce, tomato, and special sauce. **16.75**

GRAND B.L.T.

Our thick cut bacon, lettuce, tomato, and melted cheddar on grilled sourdough dressed with special sauce. **16.75**

TURKEY PITA

Freshly sliced, house-roasted turkey and cheddar cheese together with tomato, lettuce and a touch of mayonnaise wrapped in a warm pita. **16.75**

GREEK PITA

Grilled julienned chicken, feta cheese, lettuce and tomato and a creamy homemade cucumber sauce all wrapped in a warm pita. **16.90**

QUICHE DU JOUR

A favorite French peasant dish, this light egg custard is baked with the chef's choice of fresh and seasonal ingredients. Served with a garden salad and a whole wheat roll. **17.25**



Gourmet Burgers*

Our 1/3 lb. burgers are fresh ground chuck, hand-pattied and char-broiled and topped with tomato, lettuce and our special sauce. Served with a garden salad or waffle fries.

CLASSIC BURGER*

Our 1/3 lb burger served with leaf lettuce, sliced tomato, and our specialty sauce. **15.85**
Add cheddar or Swiss **1.25**

BACON BURGER*

Our 1/3 lb burger topped with aged cheddar cheese and strips of crispy bacon. Garnished with lettuce and tomato. **16.90**

PATTY MELT*

A 1/3 lb burger served between melted Swiss on grilled rye bread. **15.85**

BLEU BURGER*

A 1/3 lb patty topped with thick bacon, grilled onions, and bleu cheese crumbles. Homemade bleu cheese dressing, lettuce, and tomato finish this burger. **17.40**

Deli Sandwiches

Sandwiches come on your choice of breads: marbled rye, whole wheat or sourdough. Served with a garden salad or waffle fries.

TURKEY & AVOCADO

Freshly sliced, house-roasted turkey breast, avocado, cream cheese, lettuce, and tomato served on your choice of whole wheat, sourdough, or rye. **16.55**
Try it on a croissant, add **1.10**

VEGGIE SANDWICH

Fresh avocado, tomato, red onion, cucumber, lettuce, cream cheese, and a hint of mayo stacked on your choice of whole wheat, sourdough, or rye. **16.35**
Try it on a croissant, add **1.10**

SHRIMP AND AVOCADO

A generous portion of delicious bay shrimp with fresh avocado and cream cheese on whole wheat, sourdough, or rye with mayonnaise lettuce and tomato. **17.65**
Try it on a croissant, add **1.10**

Grilled Chicken Sandwiches

Our chicken breasts are house marinated and served on a ciabatta roll.
Served with your choice of Waffle Fries or a Garden Salad.

THE NASHVILLE

Grilled chicken breast smothered in homemade BBQ sauce, with smoked cheddar cheese, red onion, lettuce, tomato and mayo. **17.45**

THE NEW ORLEANS

Cajun rubbed chicken breast with caramelized onions, pepper jack cheese, house made cajun aioli, lettuce, and tomato. **17.45**

LE CORDON BLEU

Our marinated grilled chicken breast, smoky thin sliced ham and Swiss cheese, all topped with dijon mustard, lettuce, tomato and mayo. **17.45**

THE BUFFALO

Hot and Spicy Buffalo sauce and our homemade blue cheese dressing makes this chicken breast tasty, with avocado, lettuce, and tomato. **17.45**

*Consuming undercooked meat may increase your risk of foodborne illness

OUR STORY



Mary and Billy Nagler opened the original Oak Table Café in Sequim, Washington in 1981. They learned the restaurant business from Billy's parents, Ann and Henry back in Chicago. There they picked up the principles of hospitality while working alongside Billy and Mary's parents, Joe and Alice, and Mary's brother, Billy Zuzich. Billy Z. joined the crew early on and has been an integral part of helping run the café and eventually being brought on as owner in 2023. Fast forward to the third generation: Billy and Mary's three children, Nikki, Kory, and Casey took up the torch to win the hearts and appetites of the folks in this beautiful river valley and went on to open their own restaurants in Washington. Their children grew up learning their parents' philosophy of nurturing their guests, and the belief that every guest should have an outstanding and memorable experience. As they matured, they brought in their mates, Ross, Rachel, and Taria; who joined in the pursuit of making excellent food and giving warm caring service.

Chefs at the Oak Table Café understand that preparing good food takes time and special care. We start at dawn every day making numerous batters from authentic coveted recipes that hold true to our vision of a memorable meal. Our batters are not from packaged mixes – all are carefully blended by hand using fresh ingredients, such as unbleached hard wheat flour, fresh eggs, and real cream. Another important aspect of our batters comes from our sourdough barrel. This old-fashioned process of nurturing yeast has been handed down from generation to generation, and is what makes our pancakes light, fluffy, and fine textured. All our syrups and sauces for our pancakes, crepes, and omelets are delicately prepared from scratch.

Nothing can replace fresh products for food value or taste. The butter used in our restaurant is above USDA 93 score of the finest available. By rendering out impurities (salts and solids), we are left with the pure "golden oil" which we use to baste eggs and cook other special dishes. Our whipped butter is simply that – nothing more, nothing less. We have chosen a special

blend of coffee to complement your meal, and we serve it with real whipping cream. Our orange and grapefruit juice, along with our lemonade are all freshly squeezed in our kitchen every day.

We at the Oak Table Café thank you for your patronage and invite you to relax, enjoy your meal, and feel free to comment on the service and quality of your order. Together we pride ourselves on the close attention to detail paid to the food and the guests. When you're dining with us you're family.

Please also visit our children's locations; Nikki and Ross at the Oak Table Café in Silverdale, Kory and Rachel, at the Maple Counter Café in Walla Walla, and Casey and Taria, at the Birch Door Café in Bellingham.

You're the reason we're here!

We love our guests, *Mary and Billy Z*

Mimosas



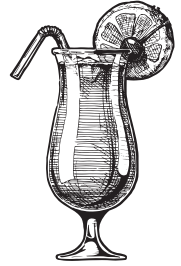
Fresh-squeezed Orange
or Grapefruit Juice
Homemade Raspberry, Blueberry,
or Strawberry puree
Illiana (Cherry Kijafa Wine)
Bellini (Peach Nectar)
Pomegranate
Lavender
Hawaiian Sunrise
8.95

SCREWDRIVER 12

Fresh-squeezed orange juice with vodka.
Served on the rocks.

GREYHOUND 12

Fresh-squeezed grapefruit
juice with vodka. Served
on the rocks.



SPIKED LEMONADE 12

Fresh-squeezed lemonade, vodka, and a
splash of soda water.

*Add Strawberry, Blueberry, or
Raspberry puree .95*

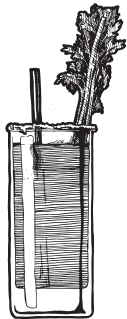
OAK TABLE IRISH COFFEE 12

Fresh-brewed Rainshadow coffee and Bailey's Irish Cream,
topped with our homemade espresso whipped cream.



BLOODY MARY 12

A brunch staple! Our homemade bloody mary mix and vodka. Garnished with
pickled green beans, asparagus, olive, celery, and bacon.



BLOODY MARIA 12

Add a little zing and zest to your brunch. Our homemade bloody mary mix and
tequila. Garnished with pickled green beans, asparagus, olive, celery, bacon, and a
tajin rim.

Beer, Wine & Cider

FREMONT LUSH	7.45
DESCHUTES BLACK BUTTE PORTER	6.45
DRU BRU KOLSH	6.75
SCHILLING LONDON DRY	6.45
ROTATING CIDER	6.50
ROTATING AMBER	6.45
RAINIER OR COORS LIGHT	4.75
Make it a Red Beer, Regular or Spicy	<i>Add .75</i>
HOUSE RED	7.75
HOUSE WHITE	7.75
ZARDETTO	8.75

Mocktails

FRESH-SQUEEZED LEMONADE	5.95
Add Lavender or Homemade Blueberry, Raspberry, or Strawberry Puree	<i>Add .95</i>
SANSGRRIA	5.95
Cranberry and fresh-squeezed orange juice, lime and a splash of soda	
HAWAIIAN SUNRISE	5.75
Pineapple juice, cherry syrup, and a splash of soda	
BARNES AND WATSON UNSWEETENED TAHIATIAN ICED TEA	4.95
BEDFORD'S LOCAL SODA	4.95
Root Beer or Ginger Ale	

LAGUNTAS HOPPY REFRESHER 5.25

A zesty, highly-carbonated, sparkling water
with a touch of brewers yeast to pull out
all the yummy flavors of bubblegum, lime,
lemon, tangerine, and pine. ABV 0.0%