



BRUNCH MENU

HERITAGE EGG BREAKFAST two farm fresh eggs any style, roasted potatoes, grilled ciabatta	13
WILD MUSHROOM FRITATTA local goat cheese, spinach, thyme, mixed greens	12
SMOKED SALMON LATKE dill crème fraiche, chive	14
LEAFY WINTER GREENS SALAD castlefranco, maui onions, baby apples, citrus vinaigrette	13
FRIED EGG SANDWICH croissant, ham, avocado, cheddar cheese	13
DUNGENESS CRAB CAKE poached eggs, braised greens, hollandaise	16
“PUFFY” PANCAKE choice of raspberry <i>or</i> cinnamon almond maple	12
VANILLA FRENCH TOAST almonds, coconut syrup, whipped butter	13
GRILLED FREE RANGE CHICKEN SANDWICH goat cheese, basil aioli, maui onions, sweet peppers	15
HERITAGE DOUBLE CHEESEBURGER cheddar, onions, special sauce, pickles, french fries	18

SIDES

Roasted Potatoes	4
Maple Pork Sausage	5
Market Fruit	5
Nueske’s Bacon	6
Toasted Ciabatta	4

Executive Chef/Owner Cameron Lewark

Chef de Cuisine Sean Schoeben

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.