
BREAKFAST AND LUNCH MENU

BRUNCH

Breakfast Bowl	10
Two slow-poached eggs*, braised kale, heirloom grits. Add chick peas, cauliflower, chorizo, OR porchetta \$2	
Kimchi Hash	12
House kimchi, potatoes, cauliflower, and a sunny egg.* Add bacon or chorizo for \$2	
Pork Belly Hash	14
Potatoes, Carleton pork belly, cherries, English peas, snap peas, yams, chard, and a slow-poached egg* with mint pesto	
Shakshouka	12
Two slow-poached eggs* in a spiced tomato sauce with kale, feta, and toast. Add bacon, chorizo, cauliflower, or chick peas for \$2	
Frank's Scramble	12
Three scrambled eggs, morel mushrooms, Beecher's cheddar, garlic-roasted kale, and Columbia City Bakery toast. Add housemade bacon or sausage for \$2	
Croque Madame	13
Brioche toast topped with smoked ham, braised kale, house cheese sauce, & a sunny egg*	

SANDWICHES

Scrambled Egg Sandwich	11
Scrambled eggs, roasted kale, onions, cheddar. On brioche toast. Add cauliflower, chorizo, or bacon for \$2	
Apple Melt	11
Beecher's Flagship cheddar, gruyere, pickled apples, caramelized onion. Grilled on sourdough. Add prosciutto for \$2	
Cauliflower	12
Roasted cauliflower, cauliflower puree, cheese, arugula, egg yolk.* Grilled on rye.	
The Chicolini	12
Olympic Provisions mortadella, Fra'Mani salami, smoked ham, pickled vegetables, arugula, and aioli. On ciabatta.	
Pulled Pastrami	13
Housemade pastrami, sauerkraut, cheese, mustard. Sliced rye.	
Porchetta Dip	13
Porchetta, arugula, pickles, side of jus. Ciabatta.	
The Howard	13
Citrus-braised pork, ham, kimcheese, grilled onion, & a fried egg.* On ciabatta.	
Porkchop Sandwich*	17
A whole 9oz bone-in porkchop with lettuce, pickles, spicy mayo, and salsa verde. On ciabatta.	

SMALL PLATES

Smoked Beet Toasts	5
Smoked beet spread with Point Reyes Blue* and olive oil. (Contains nuts)	
Morel Toast	9
Housemade ricotta, braised morels, spring onion confit, and mint on Columbia City campagne.	
Lox Toast	12
House smoked salmon, herbed cream cheese, arugula on Columbia City campagne	
Baby Lettuce Salad	8
Baby lettuce, cherries, Point Reyes Blue, and hazelnuts with cherry vinaigrette	
Roasted Salmon Collars	7
Lightly smoked wild salmon collars marinated in chimichurri, roasted and served with pea vines	
Fried Chicken	8
Fried chicken nuggets with sides of house kimchi and chile ranch dip	

LARGER PLATES

Lunch Salad	12
Mixed local greens, radish, pickled vegetables, cherries, hazelnuts, feta, and a seven minute-egg.*	
Add St Jude's Tuna or Fried Pork Belly	\$4
Add wagyu hanger steak (3oz)	\$6
Chicken & Rice	12
Braised chicken with black beans, rice, pickled jalapeno, and fermented habanero sauce	
Ricotta Cavatelli	14
House-made pasta with seasonal vegetables	
Porkchop Deluxe*	18
Whole porkchop topped with gravy and two sunny eggs,* with kale and a biscuit	

SIDES

House Buttermilk Biscuit	3
Biscuit & Jam	5
Biscuit & Gravy	7
Anson Mills Grits	4
Roasted Potatoes	5
House Bacon	5
Two Eggs, Any Style*	4
Frites	5
Side Salad	6
House Pickle Plate	5

The King County Health Department would like you to know that eating raw or undercooked food may result in foodborne illness.

DRINKS

BEER AND CIDER

DRAFT BEERS

STOUP PILSNER	8
REUBEN'S CRIKEY IPA	7
HOLY MOUNTAIN SEASONAL	7
FREMONT (CANS)	
SESSION PALE ALE	6
SUMMER ALE	6
REUBEN'S GOSE (CAN)	6
HILLIARD'S SAISON (CAN)	7
RAMBLING ROUTE CIDER (CAN)	6
FINN RIVER CIDER (500ML BTL)	11
PEAR, DRY HOPPED, HABANERO,	
BLACK CURRANT	

WINE

SPARKLING

	GLASS/BTL
HI! PROSECCO	9 / 36
COLLIN CRÉMANT DE LIMOUX BRUT	11 / 44
JAILLANCE CRÉMANT DE BORDEAUX	12 / 48

WHITE - ISH

	GLS/375/BTL
LAURIBERT LA CUVÉE DE LISA ROSÉ	7 / 13 / 25
CHÂTEAU LAMOTHE BRDX BLANC	9 / 16 / 32
ARRAY CELLARS CHARDONNAY	12 / 23 / 44
CAPITELLO SAUVIGNON BLANC	12 / 23 / 44
PAZO DE GALEGOS ALBARINO	12 / 23 / 44

RED

	GLS/375/BTL
MONTINORE ESTATE PINOT NOIR	12 / 23 / 44
ROBERT RAMSAY MASON'S RED	12 / 23 / 44
BUIL & GINE MONTSANT	11 / 21 / 40
MARTINEZ CORTA CEPAS ANTIGUAS	8 / 15 / 29
CHÂTEAU TREBIAC BORDEAUX	11 / 21 / 40
TRANCHE BARBERA	15 / 28 / 52
CAPITELLO PINOT NOIR	(BOTTLE ONLY) 70

COCKTAILS

MIMOSA	7
TRADITIONAL, SEASONAL, OR KVASSIER	
FRENCH 75	10
KIR ROYALE	8
CHAMPAGNE COCKTAIL	7
CAPPELLETTI SPRITZ	8
AMERICANO	8
CHAI OLD FASHIONED	10
CELERY GIN & TONIC	10
BIG GIN & TONIC	10
DARK & STORMY	10
MOSCOW MULE	10
VERY SPICY BLOODY MARY	
SMALL/LARGE	6 / 9
IMPROVED COFFEE	10

NON-ALCOHOLIC

SODAS	2.5
MEXICAN COKE, DIET COKE, GRAPEFRUIT	
PELLEGRINO, ROOT BEER, SQUIRT	
DRY SODAS	3
RHUBARB & CUCUMBER	
COCK N BULL GINGER BEER	3
PELLEGRINO	
250 ML OR 750 ML	2.5 / 6
CLUB SODA	2.5
CRANBERRY JUICE	2.5
ORANGE JUICE	2.5
KUMA ROASTERS COFFEE (REGULAR /DECAF)	
RISHI TEA	3
GOLDDEN YUNAN, TUMERIC GINER,	
MASALA CHAI, EARL GREY,	
JADE GREEN, CINNAMON PLUM	
ICED COFFEE	3
RISHI BLUEBERRY ROOIBOS ICED TEA	3

