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## LIGHTER FARE

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### HUSHPUPIES

smoked hock/bacon, shrimp remoulade, smoked pimentón 14

### SUNRISE BOWL

farro and lentils, creamy avocado dressing, tomatoes, arugula, asparagus, grapefruit, beet hummus 16  
*add smoked salmon 8 add bacon 5*

### MARKET GREENS

blistered grapes, pickled shallots, sunflower seed granola, Greek goddess dressing 12

### TOMATO TOAST

heirloom tomato, wild arugula, house ricotta, honey wheat toast, olive oil, herbs 12  
*add fried eggs 3 add smoked salmon 8 add bacon 5*

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## EARLY RISERS

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### SMOKED SALMON HASH

house-smoked salmon, fried egg, crispy fingerlings, charred leek sabayon. served with toast 20

### PNW B&G

house-smoked salmon, herb biscuits, Salish Sea Chowder. served with crispy fingerlings 24

### FRENCH TOAST TASTING

served three ways. maple butter, hazelnut chocolate, berry preserves 16  
*add bacon 5*

### CHEF'S OMELET

rotating omelet made of seasonal, local ingredients. Ask server for today's selection. served with crispy fingerlings MP

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## BRUNCH IMBIBEMENTS

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SEASONAL BELLINI 13

ORANGE MIMOSA 11

BLOODY MARY 14



# CAPTAIN WHIDBEY

## SUNDAY BRUNCH

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## FOR THOSE WHO SLEEP IN

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### BREAKFAST BURGER

two blended wagyu patties, crispy bacon, caramelized onion, aged cheddar, brioche bun, fried egg, served with sea salt fries 24

### SEAFOOD MELT

creamy mix of cod and shrimp served atop honey wheat toast with sliced tomato and melted cheddar. served with crispy fingerlings 22

### SHRIMP N GRITS

large gulf prawns, blistered corn, chimichurri, taqueria roja crema, very cheesy grits 24

### FISH & CHIPS

north pacific cod, beer battered, fried golden and served with a stack of sea salt fries and dill remoulade 22

### PENN COVE SHELLFISH

shaved fennel, crushed tomato, herb broth. choice of mussels, clams, or both 24

### SAVORY FRENCH TOAST

parmesan crust, house ricotta, grilled tomatoes, bourbon onion jam. served with crispy fingerlings 18  
*add bacon 5*

*\*Consuming raw or undercooked meat, poultry, seafood, shellstock, or eggs may increase your risk of food borne illness.*

*A 20% taxable service charge will be added to parties of six or more. 100% of the service charge will be distributed to service personnel.*