

**Patty Cakes**

Sourdough Pancakes  
(100 year old San Francisco starter)

Can be made Vegan

Gluten Free Pancakes (are not sourdough)

|                |      |
|----------------|------|
| One Pancake    | 3.50 |
| Two Pancakes   | 5.50 |
| Three Pancakes | 7.50 |

Choice of Berry Syrup, Maple Syrup or Berry Compote, topped with Mascarpone Cream, Lemon Curd or Whipped Cream and dusted with Powdered Sugar. Toppings are 50 cents extra each

**Scramble Your Way**

Skillet

OR

Fatty Patty's Burrito \$1.00 extra

**Vegan Egg Substitute**

|                      |          |
|----------------------|----------|
| First three Fillings | 7.50     |
| Each Additional      | 50 cents |

**Meat:** Bacon, Prosciutto, Chorizo, Smoked Tofurkey

**Vegetables:** Mushrooms, Sweet Peppers, Roasted Red Peppers, Onions, Hash Browns, Tomatoes, Spinach, Avocado, Extra Egg

**Cheese:** Cheddar, Italian Blend

**Breakfast Panini**

**Three Fillings: Choice of meat, cheese, vegetables**  
9.50

One Egg Scrambled with the same options as "Scramble Your Way" with Classic Aioli, Smoked Aioli, Spiced Aioli, Pesto

**Bakery \$ 2.75** ~ Variety of Scones, Muffins, Bars, Danishes, Bagel & Cream Cheese, Crippin Creek Cinnamon Rolls

**Artisan Delights**

**First** ~ Pick a **Crepe**, **Crumpet**, or **French Toast**  
**Crepes & French Toast are available in Vegan & Gluten Free**

**Second** ~ Choose **Sweet** or **Savory**

**Sweet 8.50**

**Fruit & Cream**

Strawberry, Plum or seasonal Fruit Compote & Mascarpone Cream dusted with Powdered Sugar and topped with Whipped Cream

**Caramel Apple**

Roasted Apples with brown sugar, cinnamon and raisins, drizzled with Cajeta Caramel Sauce, Mascarpone Cream and topped with Whipped Cream dusted with Cinnamon & Powdered Sugar

**Sunrise On The River**

Blueberry Compote with Mascarpone Cream drizzled with Lemon Curd and dusted with Powdered Sugar topped with Whipped Cream

**Nutella**

Classic Mix or Chocolate Crepe, add a Choice of available Berry Compote & Mascarpone Cream, or Cajeta Caramel dusted with Powdered Sugar and topped with Whipped Cream

**Savory 10.50**

**Good Morning Greek**

Prosciutto, Spinach, Tomato, and Sautéed Mushrooms smothered with Zeus Chèvre

**Rustic Italian**

Pesto, Tomato, Spinach and Italian Blend Cheese

**Classic**

Prosciutto, Brie and Italian Blend Cheese, with Apples sautéed in a balsamic reduction

**The Alaskan**

Smoked Salmon, garlic dill chèvre garnished with house pickled red onions and caper berries

# Lunch

## Artisan Panini's

Grilled sandwiches! Served With kettle Chips or Pineapple Slaw

~Avocado 1.25 extra

All Panini's are available with Gluten Free Bread

Soup Du Jour

Seasonal ~ October - March

Cup 5.50

Bowl 7.50

Special of the day served with chips, slaw or grilled Ciabatta or Focaccia or Gluten Free bread

### **Puget Island Paradise**

13.50

Kaula Style Roasted Pork Shoulder, Exotic Island BBQ sauce, Boom Boom Pineapple Slaw  
Caramelized Onions with Boom Boom Aioli

### **The Alaskan**

13.50

Smoked Salmon with garlic dill chèvre garnished with house pickled red onions and caper berries

### **The Pacific Northwest**

11.50

Pesto, Mozzarella Cheese, Tomato, Bacon with Classic Aioli

### **Cathlamet Delight**

Also Available in Vegan (V)

11.50

Roast Beef, Provolone Cheese, Four blend Italian Cheese, Sliced Roasted Red Peppers, Sautéed Red and Green Peppers  
and Caramelized Onions served with Smoky Sriracha Aioli

### **Classico**

11.50

Prosciutto, with Brie and Italian Blend Cheese, sautéed with roasted apples seasoned with balsamic vinegar

### **Good Ole' Ham & Cheese**

9.50

Prosciutto and Three Cheeses of melty goodness

### **Grilled Cheese**

6.50

Sharp Cheddar Cheese grilled to perfection

### **Vegan Grilled Cheese (V)**

8.50

Tomato, Basil & Dairy Free Daiya American & Cheddar "Cheese" with plant based Sriracha Aioli