

## EGGS

**Classic Two Egg Breakfast . . . . .16**

choice of bacon, Jones Family Farm spicy chicken sausage, or ham steak, served with New Leaf potatoes

*Add a slice of buttery brioche or Brown Bear Baking hearth wheat toast with marionberry freezer jam +\$3*

**Miso Portobello and Bok Choy Omelet . . . . . 20**

ginger, garlic, scallion, miso aioli, served with New Leaf potatoes

**Tofu and Red Lentil Scramble . . . . . 20**

sautéed zucchini, tomato, herbs, served with New Leaf potatoes

## SAVORY

**Corned Beef Hash . . . . .24**

braised corned beef hash, fried eggs, onion, herbs, potatoes, and grilled baguette

**House-Made Buttermilk Biscuits & Gravy . . . . .18**

house-made flaky biscuits with savory sausage gravy

*Add two eggs any style +\$3*

## PLATES + MORE

**Grain Free "Granola" . . . . . 16**

toasted almonds, pecans, flaked coconut, chia seed "caviar," cacao nibs, fresh berries, and salted caramelized honey yogurt

**Avocado Toast and House-Cured Gravlax . . . . . 22**

harissa crème fraîche, house-made togarashi, pickled onion, served with a side salad

**Ahi Tataki and Quinoa Salad . . . . . 22**

house pickled onion, daikon, sambal, sriracha aioli, and crispy wontons

## Seasonal fruit with salted caramelized honey yogurt . . . 10

Bacon, ham steak, or Jones Family Farm spicy chicken sausage . . . . .7

Two pieces brioche toast, Brown Bear Baking hearth wheat toast, or gluten free English muffin with marionberry freezer jam . . . . . 6

## BENEDICTS

**Traditional Benedict . . . . . 18**

ham, poached eggs, English muffin, hollandaise, served with New Leaf potatoes

**Crab Cake Benedict . . . . . 32**

dungeness crab cakes, poached eggs, hollandaise, served with New Leaf potatoes and salad

**Kale and Mushroom Benedict . . . . . 20**

wilted kale and mushrooms, poached eggs, tarragon hollandaise, truffle oil, english muffin, served with New Leaf potatoes

## FROM THE GRIDDLE

**Crispy Confit Duck Leg + Waffle . . . . . 28**

pancetta lardon and arbol chili-infused maple syrup

**Belgian Waffle . . . . . 15**

blackberry compote, whipped cream, and house-made buttermilk syrup

**B.L.T.A. . . . . 20**

Brown Bear Baking hearth bread, bacon, avocado, house-made sambal aioli, tomato, served with a green salad  
*add a fried egg + \$2*

**Arugula & Frisée Salad with Pancetta Lardons . . . 20**

pickled onions, truffle vinaigrette, poached eggs, cured egg yolk, served with grilled baguette

## SIDES

Truffle fries with house-made sambal aioli . . . . . 12

New Leaf potatoes . . . . . 6

Hollandaise Sauce . . . . . 4

Greens with fresh herbs and champagne vinaigrette . . . . 7

*A 20% taxable service charge will be added to parties of 5 or more. 100% of the service charge will be distributed to your service staff.  
Our friends at the Washington State Health Department advises that consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs  
may increase your chances of acquiring a food borne illness.*

*All dishes, excluding the Dungeness Crab Cake Sandwich and B.L.T.A Sandwich, can be prepared gluten-free. Please inform your server of any allergies or dietary restrictions.*

## COFFEE, TEAS + MORE

**Organic Numi Tea . . . . . 4**

Breakfast Blend, Aged Earl Grey, Gunpowder Green,  
Chamomile Lemon, Rooibos, Moroccan Mint,  
Jasmine Green

**Juice . . . . . 4**

Orange, apple, cranberry, grapefruit, V-8

**Iced Tea or Lemonade . . . . . 4****Local Goods Coffee . . . . . 5**

## BRUNCH COCKTAILS

**Mermaid Water . . . . . 16**

gin, watermelon, lime, sea salt

**Berries and Bubbles . . . . . 14**

Prosecco topped with Fragola Italian wild strawberry  
liqueur

**Mimosa . . . . . 12**

Bubbles and OJ

**Damn Good Bloody Mary**

House-infused spirits, bacon-salt rim

Your choice of:

Black peppercorn vodka . . . . . 12

Horseradish vodka . . . . . 14

Jalapeño tequila . . . . . 12

Add CBD to any beverage . . . . . 6

## WINES 6oz / Btl

*Sparkling***Veuve Du Vernay | Brut**

Bordeaux, FR . . . . . 12 / 39

**Veuve Du Vernay | Rosé**

Bordeaux, FR . . . . . 12 / 39

*White & Rosé***McBride Sisters | Sauvignon Blanc**

Marlborough, NZ . . . . . 14 / 46

**Torii Mor | Chardonnay**

Willamette Valley, OR . . . . . 11 / 40

**Caymus Vineyards | Mer Soleil "Silver" Chardonnay**

Fairfield, CA . . . . . 12 / 42

**Château Terrebonne | Côtes de Provence Rose**

Provence, FR . . . . . 10 / 36

*Red***The Orcas Project | Field Blend '22**

Columbia Valley AVA, WA . . . . . 13 / 44

**Coeur de Terre Vineyards | Pinot Noir '22**

McMinnville, OR . . . . . 16 / 49

**Secret Squirrel | Cabernet Sauvignon '21**

Columbia Valley AVA, WA . . . . . 16 / 49

**Caymus Vineyards | Conundrum Red Blend '21**

Fairfield, CA . . . . . 18 / 56

*Wines listed are subject to fluctuations both in availability and vintage.  
Your server will be happy to assist you with any questions you may have.*

@new\_leaf\_cafe