

brunch spring '26

prologue

green goddess salad | \$16 | **GF/vegan**

mixed baby lettuces, shaved asparagus & carrots, radishes, baby cucumbers, yucca chips, creamy herb dressing

superfood power salad | \$18 | **vegan**

lacinato kale, blueberries, spinach, broccolini, red quinoa, avocado, meyer lemon- lavender vinaigrette

ahi poke tuna | \$25 | **GF**

sweet ginger garlic tamari glazed tuna, pickled ginger wasabi and wakame seaweed salad

antipasto | \$18 | **nut allergy (GF upon request)**

selection of cured artisan cheeses & cured meats imported and domestic, dried fruit, nuts, pickled vegetables, preserves, crackers

entrée

smoked salmon & asparagus quiche | \$19 |

served with tomato-basil jam

breakfast croissant sandwich | \$18 |

bacon & scrambled egg w/melted beecher's flagship cheese, side maple-mustard sauce

french toast & sausage link combo | \$21 |

"scrambies," potatoes o'brien, fruit garnish

stuffed summer squash | \$26 | **GF/vegan**

summer squash stuffed with sauteed garlic sesame sugar snap peas, cremini mushroom dashi with asparagus tips, roasted garlic fingerling potatoes

dessert

crème brûlées | \$14 |

vegan chocolate cake | \$15 | **vegan/GF/almond allergy**

bundt cake slice with ganache, matcha dusting

french kouign amann | \$12 |

puff pastry, lemon curd and blueberries

The King County Department of Health:

would like to inform you that consuming raw or undercooked foods may contribute to your risk of food borne illness.

Parties of 6 or more are subject to a 20% automatic gratuity of which 100% will be paid to your service staff.

(We are not a nut-free facility.)

we do *NOT* accept cash payment, thanks !