PRELUDE

BRUNCH

EXECUTIVE CHEF
Charlotte Glaves

FOOD & BEVERAGE DIRECTOR
Dan Murphy



Please Choose One Entrée & One Side
15 Per Person *(Tax, Gratuity and Beverages are not included)*

entreé

Winona & Webster Waffles
mavis maple syrup, butter bob

Barbie Breakfast Muffin Sandwich
shelly egg, bethany bacon, charlie cheese (egg breakfast sandwich on english muffin)

Cheezey B Sliders
natural beef patties, cheddar cheese, lettuce & ketchup sauce

Nutty Butter, Runny Honey & Buncho Banana Sandwich
peanut butter, honey, banana sandwich on whole wheat bread

sides

Crispy Chip
potato chips

Bethany Broccoli. Add Cheese Sauce if you like
steamed broccoli with cheese sauce

Peely Potatoes
roasted breakfast potatoes

Alice Fruit Salad
grapes, apples, banana, orange, blueberries, topped with whipped cream

beverages

Dinky Drink | 4.25
milk bud (chocolate or whole Milk)
jacinda juice (apple or orange)
wally water

Adult Drink | 3.00
toffee coffee (Starbucks)
tegan tea (Tazo teas)

*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 single check with an 18% automatic gratuity of which 100% will be paid to the service staff.

FSC Certified | 100% Post-Consumer Fiber | 100% Green-e Certified | Green Seal Certified