



## Pickled Fish Breakfast Menu

[available from 8am - 12pm daily]

Executive Chef: Jake Martin | Chef de Cuisine: Armando Tovar | Sous Chef: Tommy Brooks

### Plates

#### Veggie Scramble 14

broccolini. chevre.  
basque pepper. fried potatoes. *v / gf*

#### Sausage Scramble 15

house sausage. red onion.  
mama lil's peppers. fried potatoes. *gf*

#### Jo's Veggie Hash 14

broccolini. cauliflower. onions.  
fried potatoes. blue scorcher sourdough. *v+*

#### Dylan's Cottage Bakery French Toast 12

cardamom. berry compote.  
whipped cream. *v*

#### Yogurt Parfait 8

berry compote. house granola. *v*

#### Brady's Breakfast Sandwich 12

farm egg. gherkins. aged cheddar.  
house bun. comeback sauce.  
choice of bacon or housemade sausage. *can be v*  
sub fried chicken. 2

#### Local's Plate 16

two eggs. fried potatoes. bacon or sausage.  
blue scorcher sourdough.

#### House Smoked Pork Benedict 14

old bay hollandaise.  
lightly dressed greens.

#### Dungeness Crab Benedict 23

old bay hollandaise.  
lightly dressed greens.

#### Slow Cooked Greens Benedict 13

old bay hollandaise.  
lightly dressed greens. *v*

#### Omelette of the Day MP

lightly dressed greens or potatoes.

#### Biscuits & Gravy 12

house made buttermilk biscuits.  
choice of sausage or mushroom gravy. *can be v*

### Sides

#### Daily's Bacon *gf* 5

#### Housemade Sausage *gf* 6

#### Fried Chicken Thigh 6

#### Crispy Potatoes *gf / v+* 5

#### Housemade Apple Cinnamon Bread *v* 5

#### Two Farm Eggs *gf / v* 5

#### Sausage Gravy 5

#### Mushroom Gravy *v* 6

#### Lightly Dressed Greens *gf / v+* 6

#### Blue Scorcher Sourdough *v* 6

gluten free = *gf* | vegetarian = *v* | vegan = *v+*

*\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

Thank you for dining with us. An 18% living wage charge is included on each check. 7% of this charge goes directly to your server in the form of a commission and the house retains the remainder to help fund higher wages and benefits for all hourly staff. Gratuities are not expected but will be accepted and go directly to your server.



## Pickled Fish Drink Menu

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### COCKTAILS

#### **Bog Dog 9**

adrift gin. adrift cranberry liqueur.  
grapefruit. salted rim.

#### **Orphan Girl + Coffee 8**

local bourbon cream. adrift blend coffee.

#### **Mimosa 8**

prosecco. fresh grapefruit or orange juice.

#### **Cranberry + Bubbles 13**

vodka. lime. combier. prosecco.  
adrift distillers cranberry liqueur.

#### **Bloody's**

**cadee** vodka. 11

**hot monkey** spicy vodka. 12

**red snapper cadee** gin. 11

**sparkle donkey** tequila. 12

### N/A BEVERAGE

**coke. sprite. fanta.** [mexico] 3.5

**diet coke** 3

**izze sodas** [rotating selection] 3.5

**sant aniol** sparkling water 6

**brew doctor** kombucha 4.5

**steelhead** root beer 3.5

**fever tree** ginger beer 4

fresh lemonade 4

fresh cranberry lemonade 4.5

**beach house** teas 3

fresh orange juice 3.5

**columbia river coffee roasters** 3  
[organic adrift blend or peruvian decaf]

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