



Pickled Fish Brunch Menu

[available from 8am - 2pm daily]

Executive Chef: Jake Martin | AM Sous Chef: Armando Tovar-Pinzon

Breakfast

Biscuits + Gravy 12

house made buttermilk biscuits.
sausage gravy.

Dylan's Cottage Bakery Cardamom French Toast 12

fruit compote. whipped cream. v

Local's Breakfast 16

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

Brady's Breakfast Sandwich 12

english muffin. aged cheddar. greens. pickles. farm
egg. bacon or sausage. *can be v*

Jo's Veggie Hash 14

cauliflower. broccolini. fried potatoes.
onion. blue scorcher sourdough toast. v+
add 2 eggs. 5

Sausage Scramble 15

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

Classic Benedict 14

house canadian bacon. hollandaise.
lightly dressed greens.

Kennebec Potato Benedict 14

pickled peppers. hollandaise.
lightly dressed greens. *gf/v*

Lunch

Fred's Kennebec Potatoes 11

pickled rockfish. creme fraiche.
garlic. horseradish. *gf*.

Painted Hills Burger 17

aged cheddar. house gherkins. lettuce.
comeback sauce. garlic. fries.

Buttermilk Fried Rockfish 19

fries. garlic. house tartar. lemon.

Dirty Dirty Fries 13

lardon. pickled peppers. goat cheese.
garlic. truffle ketchup. *gf*

Burrata 13

radicchio. saba. pan grattato. v

Aged Cheddar Mac & Cheese 16

mascarpone. breadcrumbs. v
add bacon. 4 | add pink shrimp. 6

Clam Chowder 6/10

corn. bacon. old bay.

Buttermilk Fried Oysters 15

comeback sauce. pepper relish.

Sides

Carlton Smoked Bacon *gf* 5

Housemade Sausage *gf* 6

Crispy Potatoes *gf/v+* 5

garlic.

Housemade Apple Cinnamon Bread v 5

salted butter.

Two Farm Eggs *gf/v* 5

Lightly Dressed Greens *gf/v+* 6

Blue Scorcher Sourdough v 6

salted butter.

Organic Yogurt v 8

house granola. berry compote.

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

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

Adrift Hospitality strives to serve products both responsibly and sustainably. Due to declining numbers and climate issues, we will not be serving dungeness crab or raw oysters at this time. We appreciate your decision to support our local products and the rehabilitation of our ecosystems.



Pickled Fish Drink Menu

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

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

lewis and clark 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

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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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.