



pickled fish

BREAKFAST

Cardamom bread pudding french toast. chantilly. berry compote. v | 12

Avocado toast. shaved radish. lots of olive oil. v+ | 13

add crab. gf | m.p.

Locals plate. eggs. country potatoes. choice of bacon. sausage or smoked pork. | 16

Buttermilk biscuits and sausage gravy. | 13

Classic eggs benedict. dressed greens. | 14

Dungeness crab benedict. dressed greens. | 39

Buttermilk biscuit. smoked pork loin. poached eggs. gravy. country potatoes. | 17

Daily quiche. dressed greens. v | 12

Jo's veggie hash. country potatoes. v+ | 12

add two eggs. | 4

Three egg scramble. mama lil's peppers. sausage. onion. white cheddar. grilled bread. | 15

Two steamed eggs. garlicky braised greens. cheddar grits. v | 15

Organic yogurt. berry compote. house made granola. v | 10

Chia seed + almond milk pudding. agave. berries. gf/v+ | 10

SIDES

Daily's bacon. | 6

House made sausage. gf | 5

House smoked pork loin. gf | 7

Two eggs. | 4

Grilled blue scorcher sourdough. v+ | 6

Country potatoes. gf | 4

Dressed greens. v+ | 8

Cheddar grits. gf/v | 8

Garlicky braised greens. | 9

Apple cinnamon bread. butter. jam. v | 6

DRINKS

Cranberry & Bubbles | adrift distillers cranberry liqueur. vodka. lime. combier.

prosecco. | 16

Bog Dog | adrift gin. adrift cranberry liqueur. grapefruit. salted rim. | 12

Orphan Girl + Coffee | local bourbon cream. adrift blend coffee. | 12

Mimosa | prosecco. fresh grapefruit or orange juice. | 11

Gluten free = gf | Vegetarian = v | Vegan = v+

Executive Chef Jake Martin | Chef Jason Adolf

We strive to serve products both responsibly and sustainably. Due to the seasonality of products and climate issues, you may not find certain items on our menu. Thank you for helping us to support local and to rehabilitate our ecosystems.

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

Dine-in parties of six or more will be charged an automatic gratuity of 20%.