

BREAKFAST

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

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

add crab. gf | + 18

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

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

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, qf | 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. cava. | 16

Bog Dog | adrift gin. adrift cranberry liqueur. grapefruit. salted rim. | 15

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

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

Americano | campari. sweet vermouth. soda. orange twist. iced. | 13

Bloody Mary | choice of vodka, tequila, or gin. | 14

Gluten free = gf | Vegetarian = v | Vegan = v+ GM Kyle Hurst | Executive Chef Casey Venus

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.