

Benedicts

Orthodox Benedictine* english muffin, house cured & smoked ham, poached eggs, hollandaise	11
Garden Benedict* english muffin, grilled tomatoes, avocado, sauteed spinach, red onion & mushrooms, poached eggs, hollandaise	13
Smoked Salmon Benedict* english muffin, Crimson Cove smoked salmon, poached eggs, hollandaise	18
Crab Cakes Benedict* english muffin, house made dungeness crab cakes, poached eggs, hollandaise	20
Potato Cake Benedict* house made cheesy potato cakes, diced bacon, sauteed onion, spinach poached eggs, hollandaise	16



all benedicts & omelets served with choice of:
breakfast potatoes or fresh fruit

3 Egg Omelets

Turkey, Bacon, Avocado bacon, turkey, avocado, swiss cheese	12
Smoked Salmon smoked salmon, mushrooms, red onion, cheddar cheese	13
Sausage & Peppers Uli's breakfast sausage, bell peppers, onion, pepper havarti	12
Veggie Omelet mushrooms, bell peppers, tomato, onion, mozzarella, topped with hollandaise & chives	12
Build Your Own Omelet pick up to 4: turkey, ham, bacon, sausage, smoked salmon, red onion, mushrooms, bell peppers, avocado, tomato, mozzarella, cheddar, swiss + 1 - add additional items	13

Lighter Fare

Yogurt Parfait vanilla yogurt, house made granola (includes nuts) topped with fresh fruit	7
Cottage Cheese with Fruit cup of cottage cheese served with a side of fresh fruit	6
One Egg with Toast and Fruit* one egg any style served with your choice of toast, (potato, wheat, english muffin or biscuit) & a side of fresh fruit	8
The Usual* two eggs any style served with your choice of meat (bacon, house smoked ham steak or Uli's sausage links) & choice of fruit or potatoes	11

Sides

Side of Fruit	4		Meat*	4
Breakfast Potatoes	4		(Bacon, Ham or Uli's Sausage links)	
Cottage Cheese	3		Toast with jam	3
Single Egg*	2		(Wheat, Potato, Gluten-Free, Biscuit)	

House Specialties

Corned Beef Hash* thin sliced house made corned beef over potatoes with sauteed onions, topped with two poached eggs & horseradish hollandaise	16
Chicken Fried Steak* Silver Creek Angus steak cubed & breaded in house, topped with house made Uli's sausage gravy and served with a side of breakfast potatoes and 2 eggs over easy	17
Biscuits and Gravy Breakfast* warm house made biscuits topped with house made Uli's sausage gravy, served with two eggs served any style	16
Single Biscuit and Gravy warm house made biscuit topped with house Uli's sausage gravy	9

Carb It Up

Chocolate Chip Pancakes four pancakes topped with your choice of milk, white or dark chocolate chips & dusted with powdered sugar	10
Full Pancake Breakfast* four pancakes dusted with powdered sugar served with two eggs cooked any style & your choice of meat (bacon, house smoked ham or Uli's sausage links) + 1 - add in chocolate chips	14
Cinnamon Roll Breakfast* warm house made cinnamon roll topped with cream cheese frosting, served with your choice of meat (bacon, house smoked ham or Uli's sausage links) & two eggs served any style	13



*our friends at the health department would like us to warn you that we are all going to die, and that consuming raw or undercooked foods may increase your risk of foodborne illness.

Lunch

Roast Beef Sandwich* open faced roast beef sandwich made on house baked bread topped with house demi-glace, served with a side of fries	16
Breakfast Club* 3 slices of brioche bread from macrina bakery layered with ham, bacon, egg fried over hard, cheddar cheese, avocado, lettuce, tomato & chipotle aioli, served with a side of fruit	16
Salmon BLT* 6oz filet grilled, and topped it with bacon, goat cheese spread, garlic chili aioli, mixed greens, & fresh tomato. Served on Macrina Focaccia with a house salad or fries	18
House Green Salad* mixed greens topped with chopped walnuts, dried cranberries, chevre cheese tossed in house balsamic vinaigrette Add grilled chicken breast or smoked salmon \$6	10
Smoked Salmon Salad spring greens, Crimson Cove smoked salmon, red onions, bacon, smoked gouda, and capers tossed in a lemon dill vinaigrette	16
Soup of the Day we like to keep our menu fresh and interesting, we offer a rotating soup that we make in house	5 / 8

We graciously accommodate dietary restrictions whenever possible.
Please let your server know of any food allergies.

Orders split in the Kitchen will incur a \$2 charge. Alternatively, we are happy to provide an extra plate at no charge.