



BREAKFAST BUFFET

\$35

NORWEGIAN SMOKED SALMON, CREAM CHEESES, AND TRADITIONAL TOPPINGS

FRESH MACRINA'S BAGELS, ENGLISH MUFFINS AND BREADS

FRESH BERRY & GRANOLA PARFAIT

Seasonal dried fruit granola, berries, vanilla Greek yogurt, organic honey, toasted almonds

SCRAMBLED EGGS OF THE DAY

BREAKFAST MEATS

Applewood smoked bacon, pork sausage and chicken apple sausage

HOME FRIES

Peppers and onions with seasoned roasted red potatoes

STEEL CUT OATMEAL

Brown sugar, dried fruits, nuts, maple syrup

ASSORTED PASTRIES

Seasonal selection of baked goods

SPECIALTY

HOUSEMADE QUICHE OF THE DAY

FRENCH TOAST WITH MAPLE SYRUP

JUICE + COFFEE

ORGANIC ORANGE JUICE

FRESH JUICE OF THE DAY

ILLY GOURMET DRIP COFFEE

RONNEFELDT HOT TEAS

MILK *(Skim, low-fat, whole, almond, soy, coconut and oat milks)*

ENHANCED BEVERAGES

(additional charge)

MIMOSA \$14

Organic orange juice and Treveri Blanc de Blancs sparkling wine

CAPPUCCINOS AND LATTES \$7

Please note: A taxable 20% service charge and 10.2% state tax will be automatically added to all guest checks. 100% of this service charge is distributed to our service team members who are responsible for the experience.

Please inform us of any food allergies or special dietary requirements, special menu items are available upon request. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

*Drinking alcoholic beverages during pregnancy may cause birth defects. **Please be aware that the WA State drinking age is 21+.***

open Mon-Fri from 6:30am - 10:00am, Sat-Sun from 7:00am –11:00am