

House Specialties

Indian breakfast taco- fry bread topped with organic black beans, roasted squash and peppers, sharp white cheddar, red salsa, two organic eggs, Pecorino, and sour cream. Breakfast potatoes on the side. \$14.35

Fry Bread & Gravy; Native American fry bread, house made savory sausage gravy, two organic eggs. Breakfast potatoes on the side. \$13.25

Almond French Toast; Thick sliced, organic Country bread soaked in almond custard, and crusted with sliced, sugared almonds. Served with orange butter, and organic maple syrup or house made berry sauce. \$14.35

Breakfast sandwich; Black Forest ham, one egg, swiss cheese, tomato, house dijonnaise, on toasted Rye bread. Breakfast potatoes on the side. \$12.15

Tofu Scramble- Marinated tofu scrambled with nutritional yeast, green onion and fresh herbs; served with breakfast potatoes and toast. \$12.15

Veggie Hash; Potatoes, roasted Romas, local greens, mushrooms, and topped with sharp white cheddar, pico de gallo, and sour cream. Served with toast. \$12.15

Sauteed organic tofu, or two organic eggs, + \$3.50

* Corned Beef Hash; Idaho gold potatoes, caramelized onion, and slow braised corned beef, two organic over-easy eggs. Served with toast. \$15.45

Lemon-Ricotta Pancakes, seasonal fruit compote, whipped Creme Fraiche. \$12.15

* Benedicts; Toasted English muffin topped with grilled tomato, poached organic eggs, house made lemon-dill hollandaise. choice of: smoked salmon, Black Forest ham, or organic sauteed greens, \$15.45 Dungeness crab cake, \$22. GF English muffin, + \$1.50

Omelets

Made with 3 organic eggs, and served with breakfast potatoes, and toast: Essential bakery's sourdough, multigrain, rye, house made fry bread, English muffin, (GF English muffin +\$1.50). Egg white omelet, + \$2.25

seasonal: shitake mushrooms, roasted garlic, sauteed leeks, Gruyere. \$14.70

Northwest; Organic apple, bacon, caramelized onion, sharp white cheddar. \$14.35

Delilah; Roasted Roma tomatoes, caramelized onion, garlic sauteed local greens, Chevre. \$14.35

Smoked salmon; smoked salmon, capers, sauteed red onions, fresh herbs, sour cream. \$14.35

*** Undercooked eggs, meats, and seafood may be harmful to your health**

Cafe Hours

Monday & Tuesday- closed labor day thru memorial day, Wednesday & Thursday- 11-7, Friday & Saturday- 8-9, Sunday- 8-7

Store Hours

Monday-Thursday, 9am-4pm. Friday-Sunday, 8am-5pm.

Policies & General ingredient awareness

*** Undercooked eggs, meats, and seafood may be harmful to your health**

Regarding gluten and food allergies- We are NOT an allergy free or gluten free kitchen, but we will do our best to accomodate your allergy

We purchase naturally raised meats, organic whole chicken, and wild seafood. We use rice bran oil in our deep fryers and use separate fryers for fish/meat and fries. Many of our ingredients are organic and locally sourced seasonally.

No checks please. We accept cash, Visa, Mastercard, and Discover.

Gratuity of 20% will be added to parties of 6 or more, or if the cafe copy of the credit card receipt is not left with your server.

\$15 automatic fee for bringing in outside desserts.

Corkage fees: \$5 for retail wine selections, and \$20 for BYOB

Breakfast Basics

Oatmeal; organic, thick cut rolled oats cooked to order, your choice of milk, brown suger, raisins, pecans. \$7.70

"Very Good" Granola; Locally made granola full of seeds, nuts, and dried fruits, your choice of milk or yogurt. Sweetened or Unsweetened. Peanut free. \$8.80

Cornmeal-buttermilk pancakes with whipped butter and your choice of maple syrup or marionberry sauce. Short stack(2), \$10.50. Full stack(3), \$13.65

*The Standard; two organic eggs cooked your way + breakfast potatoes + bacon, chicken-apple sausage, pork sausage, or fruit + toast (GF English muffin, + \$1.50). \$14.35

Sides & Extras

1 organic egg: \$2

2 organic eggs: \$3.15

Fruit cup: \$5

Fruit bowl: \$7.50

Essential Bakery toast, frybread, or English muffin: \$3.50

Gluten Free English muffin: \$4.35

Bacon, Chicken-apple sausage, or Pork links: \$5

Breakfast potatoes: \$4

Sausage Gravy: \$3.50

pico de gallo or salsa: \$2

Organic maple syrup or Berry sauce: \$2

Sour cream: .75

CB's organic peanut butter: \$2

Cinnamon rolls \$4