## **BRUNCH**

Available Monday - Friday until 1:00pm, Saturday and Sunday until 3:00pm

Featuring Honey From Heaven™ service where honey from our own Salish hives is poured from high above your plate

### Coffee & Tea



**ESPRESSO DRINKS** 6

FRENCH PRESS COFFEE small 8 | large 13



ART OF TEA LOOSE LEAF HOT TEAS

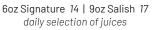
small 5 | large 7

English Breakfast | Tali's Masala Chai | Earl Grey Dark Chocolate Peppermint | Green Pomegranate White Peach | Chamomile | Pacific Coast Mint

## **Morning Libations**



#### **MIMOSAS**





#### **BLOOD ORANGE COOLER**

Solerno Blood Orange Liqueur, blood orange, Iemon, Salish Honey Cider 19



#### **ESPRESSO NEGRONI**

Campari, La Quintinye Vermouth Royal, Kapali Coffee Liqueur, Aviation Gin, espresso 21



#### **INFUSED BLOODY MARY** 16

add prawns and bacon +5

#### **BREAKFAST IN BED**

Ron Zacapa 23vr rum, Irish cream, maple syrup, bacon 19



## MORNING MULE vodka, grapefruit, ginger beer, lime 14

**SNOQUALMIE COFFEE** Irish cream, hazelnut liqueur 17



#### SALISH CAESAR

vodka, clamato, potlatch salt 15

## The Country Breakfast

enjoyed since 1916

Choice of juice, coffee, or tea Baker's Basket of Fresh Pastries Old Fashioned Steel Cut Oats **Buttermilk Pancakes** 

#### The Main Course

3 free range eggs any style,\* smoked bacon, ham steak, apple pork sausage, potatoes au gratin

44 per person | 96 for two with mimosa upgrade | 25 split fee

## Salish Specialties

**OVERNIGHT OATS GF VEG** 16

crunchy seeds, Salish honey, seasonal fruit brûlée



#### AVOCADO TOAST VEG 19

ricotta cheese, olive oil, lemon zest, basil, Macrina bread add free-range poached eggs\* +6 add smoked salmon +12

### DUCK CONFIT CHILAQUILES\* GF 24

tomatillo-poblano salsa, tortilla chips, two sunny side up eggs, queso fresco, radish

#### **BUTTERMILK PANCAKES** VEG 17

seasonal fruit compote, Chantilly cream

#### CHAI SPICED FRENCH TOAST VEG 22

pumpkin butter, pomegranate, powdered sugar, maple syrup

#### CORNED BEEF HASH\* GF 26

Yukon gold potatoes, bell pepper, charred onion, cilantro chimichurri, fried eggs

## **Breakfast Classics**

served with potatoes au gratin & heirloom greens & herbs salad

#### SALISH CLASSIC BREAKFAST\* GF 27

three eggs any style, ham, sausage, bacon

#### PORK SHANK EGGS BENEDICT\*

smoked ham shank, hollandaise

#### **VEGETABLE BENEDICT\*** VEG 24

seasonal vegetables, hollandaise

#### **DUNGENESS CRAB BENEDICT\*** 35

dill, hollandaise

#### CROOUE MADAME\* 24

béchamel, caramelized onion, ham, Gruyère, free range egg

GF: Gluten Free | V: Vegan | VEG: Vegetarian



Look for the Salish bee to guide you to menu items that feature honey from our own hives.

# LUNCH

Available after 11:00am daily

#### Starters



SALISH CLAM CHOWDER smoked bacon, red potatoes, Macrina bread 9/12

TOMATO SOUP V olive oil, basil, Macrina bread 8/11

ROMAINE CAESAR SALAD romaine hearts, parmesan, black garlic dressing, croutons 12/17 add grilled chicken +10 | Dungeness crab +21 | flat iron steak\* +27

HEIRLOOM GREENS & HERBS SALAD GF VEG Salish honey vinegar, Agrumato lemon oil, black pepper 13



### Lunch Entrée

#### PACIFIC SEAFOOD COBB SALAD GF 33

Dungeness crab, prawns, egg, bleu cheese, bacon, sherry vinaigrette, cherry tomato

#### SALISH FISH AND CHIPS 29

True Cod, vodka tempura, charred-lemon, tartar sauce, apple coleslaw, house-made fries

#### PAN SEARED SALMON\* GF 32

charred cauliflower, kale pesto, fried capers, Salish hot sauce, micro chervil

#### CLASSIC STEAK FRITES\* GF 59

12 oz. New York strip, veal demi

## **Burgers & Sandwiches**

Served with house-made fries. Substitute soup or side salad +5

#### SALISH GROUND TENDERLOIN BURGER\* 24

char-grilled, American cheese, brioche bun, lettuce, red onion, tomato, Salish sauce

Beyond Patty +3 | honey cured bacon +4 | avocado +3 | fried egg +4

#### **BUTTERMILK CHICKEN SANDWICH** 24

crispy fried chicken breast, spicy aioli, Salish hot honey, romaine lettuce, American cheese, pickles, brioche bun

## GRILLED MEDALLIONS OF TENDERLOIN SANDWICH\* 34

6oz. Royal Ranch beef filet mignon, demi baguette, au jus

## Desserts 13

CRÈME BRÛLÉE GF VEG

Salish honey, vanilla bean, fresh berries



#### FLOURLESS CHOCOLATE CAKE GF VEG

baked ganache, whipped cream, cocoa nibs

#### **DAMN FINE CHERRY PIE VEG**

inspired by Salish Lodge's role in "Twin Peaks" ala mode +2



GF: Gluten Free | V: Vegan | VEG: Vegetarian