

RISE & VINE

BREAKFAST

MONDAY TO FRIDAY · 6 - 11
SATURDAY & SUNDAY BRUNCH · 7 - 2

STARTER

Deviled Eggs* <i>cultured cream, bacon jam, trout roe, chive</i> GF NF	13	Cultured Yogurt & Toasted Oats <i>seasonal preserve, honey tuile</i> V NF	16
Little Gem & Six-Minute Egg* <i>pancetta, buttermilk dressing, sourdough</i> NF	17	Brown Butter Oats <i>roasted Washington apple, maple, cream</i> V NF	13
Ecolibrium Lettuce <i>verjus-honey vinaigrette, radish, cucumber</i> GF DF V NF	12	Seasonal Fruit <i>chantilly, candied pecans</i> GF V	10

BAKERY

Daily Pastry 8 <i>ask your server</i> V	Johnny Cake 7 <i>cultured butter</i> V NF	English Muffin 6 <i>butter, jam</i> V NF	Wheat Toast 5 <i>butter, jam</i> V NF	Sourdough Toast 5 <i>butter, jam</i> V NF
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MAINS

The SOMM Breakfast* <i>two eggs any style, two sides, choice of toast</i> NF	25	Shrimp & Smoked Gouda Grits* <i>fried egg, pickled shallot, kimchi bbq glaze</i> NF	32
Sausage Gravy & Buttermilk Biscuits* <i>two eggs, herb salad</i> NF	25	Wagyu Smash Burger* <i>bacon jam, fried egg, American cheese, fries</i> NF	24
Tasso Ham Omelette <i>red eye gravy, grilled onion, yukon fries</i> GF NF	26	The Butcher's Steak & Eggs* <i>dry-aged beef, yukon fries, horseradish aioli</i> GF DF NF	45
The Farm Omelette <i>delicata squash, spinach, bellsong cremosa</i> GF V NF	22	FROM THE GRIDDLE	
Heirloom Tomato Benedict* <i>black pepper bacon candy, arugula, hollandaise</i> GF NF	26	Corn Pancake <i>bacon maple, vanilla crema, figs</i> NF	19
Dungeness Crab Cake Benedict* <i>sauce choron, dill herb salad</i> NF	31	Sourdough French Toast <i>smokey maple, blueberry, cinnamon butter</i> V NF	24
Hearth-Roasted Shortrib Hash* <i>peppers, potatoes, avocado, chili chimichurri</i> GF DF NF	33	Hearth Dutch Baby <i>baked to order, lemon curd, seasonal fruit</i> V NF	20

SIDES | 8

Shaved Shoulder Bacon GF DF NF	Breakfast Sausage GF DF NF	Smoked Gouda Grits GF V NF	Avocado GF DF VG NF
Chicken Sausage GF DF NF	Yukon Home Fries GF DF VG NF	Two Eggs Any Style* GF V NF	Seasonal Berries GF DF VG NF

GOOD FOOD · GREAT WINE · BETTER MORNINGS

GF GLUTEN FREE · DF DAIRY FREE · V VEGETARIAN · VG VEGAN · NF NUT FREE

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

A 20% taxable service charge will be added to parties of six or more. 100% of the service charge will be distributed to service personnel. An additional 2% taxable surcharge will also apply to all food and beverage items, 100% of which will be distributed to our culinary team and stewards working behind the scenes.

--- BIN 47 ---

WEEKEND BRUNCH

AT BIN 47

SATURDAY & SUNDAY · 7 - 2

Served alongside the breakfast menu

FOR THE TABLE

Brioche Bites	13
<i>cinnamon sugar, lemon honey whipped ricotta</i> V NF	
Petite Quiche	16
<i>seasonal filling, dressed lettuces</i> NF	

ROMAN-STYLE PIZZA

Margherita	19
<i>tomato, mozzarella, basil</i> V NF	
Hot Honey Pepperoni	23
<i>pepperoni, mozzarella, chile honey</i> NF	
Quattro Formaggi	22
<i>mozzarella, fontina, gorgonzola, pecorino</i> V NF	
Breakfast Pizza*	25
<i>pancetta, farm egg, red onion, breadcrumb, chili oil</i> NF	

WEEKEND SPECIALS

Chicken & Waffle	26
<i>buttermilk fried chicken, sour corn waffle, maple, chile butter</i> NF	
The SOMM Caesar	19
<i>gem lettuce, boquerones, pecorino romano, red wine croutons, lemon</i> NF	
<i>Add chicken +9 Add king salmon +13</i>	
Collard Green Melt	21
<i>braised collards, chicory slaw, pickled peppers, swiss, thousand island, olive branch rye</i> NF	

A MORE DELICIOUS WEEKEND

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