— — — BIN 47 — — —

RISE & VINE

BREAKFAST

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

STARTER

Deviled Eggs* 13
cultured cream, bacon jam, trout roe, chive GF NF

Little Gem & Six-Minute Egg* 17
pancetta, buttermilk dressing, sourdough NF

Chicory Salad 15
citronette, caamelized walnuts, fennel, goat cheese GF V

Cultured Yogurt & Toasted Oats 16
seasonal preserve, honey tuile V NF

Brown Butter Oats 13
roasted washington apple, maple, cream V NF

Seasonal Fruit Bowl 10
chantilly, candied pecans GF V

BAKERY

Daily Pastry 8
ask your server V

Johnny Cake 7
cultured butter V NF

English Muffin 6
butter, jam V NF

Wheat Toast 5
butter, jam V NF

Sourdough Toast 5
butter, jam V NF

MAINS

The SOMM Breakfast* 25
two eggs any style, two sides, choice of toast NF

Sausage Gravy & Buttermilk Biscuits* 25
two eggs, herb salad NF

Dungeness Crab Omelette 30
avocado crema, pickled fresnos, yukon fries GF NF

Forage & Farm Omelette 22
wild mushroom conserva, sweet potato, cremosa, yukon fries GF V NF

Country Ham Benedict* 26
black pepper hollandaise, arugula, sourdough english muffin NF

Crab Cake Benedict* 31
sauce choron, dill herb salad NF

Wagyu Pastrami Hash* 27
caramelized onions, sauerkraut aioli, poached egg GF DF NF

Shrimp & Smoked Gouda Grits* 32
fried egg, pickled shallot, kimchi bbq glaze NF

Wagyu Smash Burger* 24
bacon jam, fried egg, 2'ooo island, american cheese, fries NF

The Butcher's Steak & Eggs* 45
dry-aged beef, yukon fries, horseradish aioli GF DF NF

FROM THE GRIDDLE

Corn Pancake 19
bacon maple, vanilla crema, jalapeno jam NF

Sourdough French Toast 24
smokey maple, blueberry, cinnamon butter V NF

Hearth Dutch Baby 20
baked to order, lemon curd, seasonal fruit V NF

SIDES | 8

Applewood Bacon
GF DF NF

Chicken Sausage
GF DF NF

Breakfast Sausage
GF DF NF

Yukon Home Fries
GF DF VG NF

Smoked Gouda Grits
GF V NF

Two Eggs Any Style*
GF V NF

Avocado
GF DF VG 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.