

ALL WATER

SEAFOOD & OYSTER BAR

Breakfast Menu

THE CLASSIC

Two eggs* your way, herb breakfast potatoes, toast (wheat, sourdough, rye, English muffin) & breakfast meat (bacon, pork sausage patty, chicken apple sausage, rosemary ham)15

OMELET YOUR WAY

Choose 3 ingredients. Served with herb breakfast potatoes.....16
Beecher's flagship cheddar, fontina, gruyere, goat cheese, spinach, roasted seasonal mushrooms, roasted shallot, bell pepper, avocado, petite heirloom tomatoes, bacon, chicken sausage, rosemary ham *Additional Ingredients, +1.50/ea, +3/ea for meat*

DUNGENESS CRAB FRITTATA

Oven roasted tomato, preserved lemon, asparagus, tarragon, chive, Dungeness crab, arugula and fennel salad, espelette. Whole egg or egg whites.....19

CLASSIC BENEDICT

Fra'mani rosemary ham, poached eggs*, house biscuit, classic hollandaise, herb potatoes.....16

DUNGENESS CRAB BENEDICT

Wilted spinach, sliced tomato, avocado, poached eggs*, Dungeness crab, house biscuit, tarragon and chive hollandaise, herb breakfast potatoes.....22

BAKED EGGS

Chorizo ragu, 2 eggs*, fresh herbs, grilled hominy toast, arugula salad, crème fraiche16

AVOCADO TOAST

Hominy Bread, pickled shallots, frisee, creamy lemon dressing, soft boiled egg.....12
Add G&D Salmon Lox, +3

OFF THE GRIDDLE

GRAND MARNIER CHALLAH FRENCH TOAST

Seasonal fresh fruit, vanilla whipped cream, powdered sugar, 14

BUTTERMILK PANCAKES

Seasonal fresh fruit, maple syrup, 13 *Single Pancake, 5*

BELGIAN WAFFLE

Caramelized bananas, dark rum, vanilla whipped cream, 16

CROQUE MADAME

Sourdough, fra'mani rosemary ham, Dijon, gruyere, béchamel, fried egg, arugula and fennel salad, 15

BREAKFAST SANDWICH

2 hard eggs, bacon, tomato, avocado, Beecher's flagship cheddar.
Choice of toast, bagel or English muffin, 13

LIGHT START

BAGEL & SALMON LOX

Cream Cheese, Capers, Tomato, Onion, Baby Greens, 16

YOGURT & GRANOLA

Local Ellenos yogurt, house granola, fresh berries, 14

SEASONAL FRUIT

Inquire for today's selection, 8
Add Ellenos yogurt +5

STEEL CUT OATS

Toasted nuts, fresh berries, brown sugar, 12

THE JUICE BAR

MORNING SMOOTHIE
Seasonal Fruit, Yogurt

GREEN GOODNESS
Kale, Apple, Lemon, Celery, Cucumber,

ROOT AWAKENING
Beet, Carrot, Ginger

9/EA

REGULAR OR DECAF DRIP COFFEE 5

STORYVILLE SPECIALTY COFFEE
Espresso, Latte, Cappuccino, Mocha 7

TEA FORTE
earl grey, english breakfast, jasmine green, chamomile citron, ginger lemongrass, citrus mint 6

JUICE
orange, grapefruit, apple, pineapple, tomato, V8 6

BOTTLED WATER
fiji still or san pellegrino sparkling..... 4/8

18% server gratuity added to parties of 6 or more. A 4% restaurant surcharge is applied to each guest check. This is not a fee for service and is not distributed to staff.

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



HOUSE-MADE PASTRIES

SCONES & MUFFINS

Baked fresh, inquire for today's offerings

BUTTER BISCUIT

5/EA

