

# Brunch Buffet \$35



## COLD DISPLAY

### SELECTION OF FRESH FRUIT

Bananas | Oranges | Apples | Grapes

### BERRIES

Strawberries | Blackberries | Blueberries

### YOGURT

Honey | Seasonal Compote

House Made Granola

### PASTRY & BREAD ASSORTMENT

Artisanal Bread | Scones | Muffins | Jam | Butter

### SMOKED SALMON

Cream Cheese | Capers | Pickled Onion | Bagel

### ARTISANAL MEAT & CHEESE

Mustard | Olives | Pickles | Nuts | Honey

### STEEL CUT OATMEAL

Dried Fruit | Brown Sugar

### CHEF'S CHOICE SALAD

Mixed Greens | Assorted Dressing | Croutons

## HOT LINE

### CAGE FREE SCRAMBLED EGGS

### NATURALLY CURED BACON

### CHICKEN SAUSAGE

### FINGERLING POTATOES

### SAVORY DISH OF THE DAY

### SWEET DISH OF THE DAY

## MADE TO ORDER

### EGGS

Fried | Over Easy | Over Medium

Over Hard | Poached | Sunny Side Up

### OMELETS

Spinach | Tomato | Mushrooms Caramelized Onion |

Bacon | Ham

Sausage | Cheese

## FROM THE WOOD FIRED OVEN

### WATER'S TABLE FLATBREAD

Pancetta | House Chicken Sausage Mozzarella |

Caramelized Onion | Pesto Ricotta | Cracked Egg

### GARDEN FLATBREAD

Asparagus | Wild Mushrooms

Wild Arugula | Mornay Sauce | Mozzarella

Roasted Tomato | Cracked Egg

Please notify your server if you have any food allergies or any dietary restrictions and we will be happy to accommodate your needs.

The King County Health Department wants you to know: Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

# Brunch A la Carte



## SEASONAL FRUIT (V)(GF) 12

Melons | Berries | Citrus

## ALMOND GRANOLA & COCONUT YOGURT (GF)(V)(N) 10

Fresh Berries | Local Honey | Sesame

## SMOKED SALMON 17

Blazing Bagel | Lemon Caper Cream Cheese

Tomato | Cucumber

## FARMER'S BREAKFAST 18

Two Eggs | Yukon Potatoes

Cassiopeo Chicken Apple Sausage | Toast

## FRIED CHICKEN & FRENCH TOAST 18

Buttermilk Brine | Woodinville Whisky Maple Syrup Local

Hot Sauce Butter

## CROQUE MADAME 17

Egg | Ham | Mornay | Greens

## FRITTATA (GF) 16

Smoked Bacon | Baby Spinach | Mushrooms

Greens

## WILDMUSHROOMOMELET (GF) 17

Baby Spinach | Slow Roasted Tomatoes

Foraged Mushrooms | White Cheddar

Fresh Herbs | Yukon Potatoes Toast

## STEAK & EGGS 28

Two Eggs | Yukon Potatoes | Greens | Toast

## BRUNCHBURGER 20

Beef Patty | White Cheddar | Tomato Jam

Fried Egg | Greens

(V\*) Vegetarian (V) Vegan (GF) Gluten Friendly (N) Nuts

## HOUSE COCKTAILS

### HORCHATA COLD BREW 13

Pursuit Cold Brew Whiskey | Fresh Coffee

Cinnamon Cream Liqueur

### OUI OUI 14

Tanqueray | St. Germaine | Brut | Lemon

### SEATTLE FOG 12

Bombay Sapphire | Earl Grey | Lemon | Egg Whites

### COLD FASHION 12

Pursuit Cold Brew Whiskey | Orange Peel

Crème De Cacao | Bitters

### SUNRISE SPRITZER 12

Aperol | Orange Juice | Local IPA

### BLUSHING LADY 13

Titos Vodka | Lemon Juice

Grapefruit Juice | Berry Cider

### MIMOSA 11 | MAKE IT BOTTOMLESS 20\*

Orange | Grapefruit | Cranberry | Pineapple

\*With purchase of food | 2 hour limit

## WATERS TABLE BLOODIES

### WATERFRONT MARY 13

Suspect Jalapeno Pineapple Whiskey

Seattle Pickle Co. Bloody Mary Mix

### RAINY MARY 13

Crater Lake Pepper Vodka

Seattle Pickle Co. Bloody Mary Mix

### BONITA MARY 13

Espolon Blanco Tequila | Tajin | Cucumber

Seattle Pickle Co. Bloody Mary Mix