

# BREAKFAST MENU

## eggs & such

herb-roasted potatoes

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LODGE BREAKFAST	16
two eggs, breakfast meat, toast	
SMOKED BACON & AVOCADO OMELET	17
basil, goat cheese, caramelized onion	
ROASTED VEGETABLE OMELET	15
sharp cheddar, fresh herbs	
SMOKED SALMON OMELET	18
swiss, arugula, tomato, chive	
CHEF'S OMELET INSPIRATION	17
DUNGENESS CRAB FRITTATA	22
shiitake mushrooms, tomato, basil, parmesan	

## griddled

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MARIONBERRY PANCAKES	16
maple & marionberry syrups	
BUTTERMILK PANCAKES	14
FRENCH TOAST INSPIRATION	16

## early starts

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BROILED GRAPEFRUIT	6
spiced rum, brown sugar	
STEEL-CUT OATMEAL	12
apples, blueberries, bananas, almonds, west seattle honey	
POWER TRIO	12
house-made granola, greek yogurt, fresh fruit	
SMOKED SALMON PLATE	18
roasted walla walla onions, porcini cream cheese, sprouts, capers, roasted tomato, toasted bagel	

## benedicts

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TRADITIONAL	16
DUNGENESS CRAB FLORENTINE	22

## alongside & a la carte

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ONE EGG ANY-STYLE	3
HERB-ROASTED POTATOES	4
BACON, HAM, OR PORK SAUSAGE	5
TOAST	3
FRESHLY BAKED PASTRY	4
BUTTERMILK SHORT STACK	8
SEASONAL FRUIT	5
CUP OF YOGURT	5
CUP OF BANANA & BLUEBERRY OATMEAL	5

## rise & shine

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FRESHLY BREWED ZOKA COFFEE	4
ESPRESSO	4
CAPPUCCINO / LATTE	6
STEVEN SMITH TEAMAKER TEAS	5
ASSORTED JUICES	5

## libations

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SIX SEVEN BLOODY MARY	14
ketel one citroen vodka, bacon, celery bitters, firewater tincture	
CORPSE REVIVER #2	15
bombay "sapphire" gin, lillet blanc, cointreau, lemon, pernod	
MIMOSA	10
mionetto prosecco, orange or grapefruit	
SOUTHBOUND GREYHOUND	11
deep eddy ruby red vodka, soda	



JESSE SOUZA executive chef



DANIEL KRAUS restaurant gm

CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.  
THE EDGEWATER DINING FACILITY IS AN OVER THE WATER EXPERIENCE THAT IS UNIQUE TO THE SEATTLE WATERFRONT AND IS  
INCREDIBLY COSTLY TO MAINTAIN. THE MINIMAL FEE ASSESSMENT IS INTENDED TO ASSIST OWNERSHIP IN THE EXTREMELY HIGH COST  
OF MAINTAINING THE CHARACTER AND INTEGRITY OF THE FACILITY, SO THAT WE ARE ABLE TO CONTINUE TO PROVIDE OUR DINING GUESTS  
WITH AN UNPARALLELED EXPERIENCE. A 20% SERVICE CHARGE WILL BE ADDED TO ALL GUEST CHECKS FOR GROUPS OF SIX-OR-MORE,  
AS WELL AS IN THE EVENT THAT THE FORM OF PAYMENT IS NOT SIGNED AND/OR TOTALED. 100% OF THIS CHARGE GOES TO YOUR SERVER.