B E A K F R E A S T  M E N U  

eggs & such

herb-roasted potatoes

LODGE BREAKFAST 17
two eggs, breakfast meat, toast

SMOKED BACON & AVOCADO OMELET 18
basil, goat cheese, caramelized onion

ROASTED VEGETABLE OMELET 16
sharp cheddar, fresh herbs

SMOKED SALMON OMELET 18
swiss, arugula, tomato, chive

CHEF’S INSPIRATION OMELET 18

DUNGENESS CRAB FRITTATA 23
shittake mushrooms, tomato, basil, parmesan

griddled

MARIONBERRY PANCAKES 17
maple & marionberry syrups

BUTTERMILK PANCAKES 15

FRENCH TOAST INSPIRATION 17

early starts

BROILED GRAPEFRUIT 7
spiced rum, brown sugar

STEEL-CUT OATMEAL 13
apples, blueberries, bananas, almonds, west seattle honey

POWER TRIO 13
house-made granola, greek yogurt, fresh fruit

SMOKED SALMON PLATE 19
roasted walla walla onions, poreini cream cheese, sprouts, capers, roasted tomato, toasted bagel

benedicts

TRADITIONAL 17

DUNGENESS CRAB FLORENTINE 23

alongside & a la carte

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

FRESHLY BREWED ZOKA COFFEE 5.5

ESPRESSO 5.5

CAPPUCCINO 6.5

LATTE 6.5

STEVEN SMITH TEAMAKER TEAS 5.5

ASSORTED JUICES 5.5

libations

SIX SEVEN BLOODY MARY 15
keitel one-ounce vodka, bacon, celery bitters, firewater tinture

CORPSE REVIVER #2 15
bombay “sapphire” gin, lillet blanc, eunisreau, lemon, pernod

MIMOSA 12
mionetto prosecco, orange or grapefruit

SOUTHBOUND GREYHOUND 12
deep eddy ruby red vodka, soda

MICHELODA 8
sangrita, pacifico beer, salt

JESSE SOUZA  executive chef

CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

THE EDGEMEATER 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.