

# six | seven

AT THE EDGEWATER



## GRIDDLED

Marionberry Pancakes / 15  
maple and marionberry syrups

Buttermilk Pancakes / 14

French Toast Inspiration / 15

## EGGS & SUCH

served with herb-roasted potatoes

Lodge Breakfast / 16  
two eggs, choice of meat, toast

GF Smoked Bacon & Avocado Omelet / 16  
fresh basil, goat cheese, caramelized onion

GF Roasted Vegetable Omelet / 15  
sharp cheddar, fresh herbs

Chef's Omelet Inspiration / 16

GF Smoked Salmon Omelet / 17  
swiss, arugula, sun-dried tomato

GF Dungeness Crab Frittata / 20  
shiitake mushrooms, preserved lemon, basil,  
sun-dried tomato, parmesan

## LIBATIONS

Six Seven Bloody Mary / 14  
bacon & pink peppercorn infused ketel one citroen,  
bacon, celery bitters, firewater tincture

Corpse Reviver #2 / 12  
counter gin, lillet blanc, cointreau, lemon, pernod

Mimosa / 10  
prosecco, orange or grapefruit

Southbound Greyhound / 11  
deep eddy ruby red vodka, soda

Michelada / 7  
sangrita, pacifico, salt



## RISE AND SHINE

Fresh Brewed Zoka Coffee / 4

Cappucino, Latte, Espresso / 5

Steven Smith Teamaker / 4

Assorted Juices / 5



## EARLY STARTS

GF Broiled Grapefruit / 6  
spiced rum, brown sugar

Steel-Cut Oatmeal / 10  
apples, blueberries, bananas,  
almonds, west seattle honey

GF 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

Traditional / 16

Dungeness Crab Florentine / 20



## ALONGSIDE & A LA CARTE

Fresh Baked Pastry / 4

Egg(s) Any Style 3/6

Herb-Roasted Potatoes / 4

Bacon, Ham, or Pork Sausage / 5

Choice of Toast / 3

Buttermilk Short Stack / 8

Seasonal Fruit Cup / 5

Cup of Yogurt / 5

Cup of Banana & Blueberry Oatmeal / 5

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 'over the water' facility so that we are able to continue to provide our dining guests with an unparalleled experience.

Executive Chef: Jesse Souza  
General Manager: Alex Peri