

six | seven

AT THE EDGEWATER



GRIDDLED

Marionberry Pancakes / 15
maple and marionberry syrups

French Toast Inspiration / 15

Buttermilk Pancakes / 14

Six Seven Clam Chowder / Cup 9, Bowl 12
the tradition continues

EARLY MORNING

Lodge Breakfast / 16
two eggs, choice of meat, toast, herb-roasted potatoes

GF Smoked Bacon & Avocado Omelet / 16
fresh basil, goat cheese, caramelized onion,
herb-roasted potatoes

GF Roasted Vegetable Omelet / 15
sharp cheddar, fresh herbs, herb-roasted potatoes

Steak & Eggs / 24
8oz. sirloin steak, demi glace, toast, herb-roasted potatoes

Chicken & Waffles / 18
fried chicken, crispy waffle, bourbon maple, seasoned greens

GF Power Trio / 12
house made granola, greek yogurt, fresh fruit

GF Broiled Grapefruit / 6
spiced rum, brown sugar

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

Smoked Salmon Plate / 18
roasted walla walla onions, porcini cream cheese,
sprouts, capers, roasted tomato, toasted bagel

BENEDICTS

Traditional / 16

Dungeness Crab Florentine / 20

Executive Chef: Jesse Souza
General Manager: Alex Peri

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.

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



RISE AND SHINE

Fresh Brewed Zoka Coffee / 4

Cappucino, Latte, Espresso / 5

Steven Smith Teamaker / 4

Assorted Juices / 5



SANDWICHES & SUNDRY

Rachel / 16
turkey pastrami, house slaw, swiss,
smoked chile remoulade, griddled rye, french fries

Royale with Cheese / 19
grass-fed beef burger, smoked cheddar,
bacon & onion jam, arugula, dijon mayo,
telera roll, french fries

Mac & Cheese / 16
gratinee with tillamook cheddar,
parmesan, served with mixed greens

Fish & Chips / 20
citrus & herb beer battered cod, lemon, classic tartar

GF 1/2 Dozen Oysters / 18
tomatillo cocktail, seasonal mignonette

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

Northwest Crab Cake / 22
dungeness crab, baby arugula, buttered asparagus,
poached egg, fine herb salad, stone ground mustard

Pacific Northwest Caesar / 22
dungeness crab, romaine, baby kale,
parmesan basket, crouton, lemon

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 / 10
deep eddy ruby red vodka, soda

Michelada / 7
sangrita, pacifico, salt