

# BRUNCH MENU

## griddled

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

## early morning

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POWER TRIO house made granola, greek yogurt, fresh fruit	12
BROILED GRAPEFRUIT spiced rum, brown sugar	6
STEEL-CUT OATMEAL apples, blueberries, bananas, almonds, west seattle honey	12
SMOKED SALMON PLATE roasted walla walla onions, porcini cream cheese, sprouts, capers, roasted tomato, toasted bagel	18
LODGE BREAKFAST two eggs, breakfast meat, herb-roasted potatoes, toast	16
SMOKED BACON & AVOCADO OMELET fresh basil, goat cheese, caramelized onion, herb-roasted potatoes	17
ROASTED VEGETABLE OMELET sharp cheddar, fresh herbs, herb-roasted potatoes	15
SIRLOIN STEAK & EGGS demi glace, herb-roasted potatoes, toast	26
FRIED CHICKEN & WAFFLES bourbon maple, seasoned greens	18

## benedicts

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TRADITIONAL	16
DUNGENESS CRAB FLORENTINE	22

## rise & shine

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

## six seven clam chowder

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CUP 9 | BOWL 14  
traditional preparation

## sandwiches, etc.

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DUNGENESS CRAB FRITTATA shiitake mushrooms, basil, tomato, parmesan	22
RACHEL turkey pastrami, house slaw, swiss, smoked chile remoulade, griddled rye, french fries	16
ROYALE WITH CHEESE grass-fed beef burger, smoked cheddar, bacon & onion jam, arugula, dijon mayo, telera roll, french fries	18
MAC & CHEESE white cheddar, parmesan, mixed greens	16
FISH & CHIPS citrus & herb beer-battered cod, lemon, classic tartar sauce	20
DUNGENESS CRAB CAKE baby arugula, roasted asparagus, poached egg, stone ground mustard	22
PACIFIC NORTHWEST CAESAR dungeness crab, romaine, baby kale, parmesan basket, crouton, lemon	22

## libations

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SIX SEVEN BLOODY MARY ketel one citroen, bacon, celery bitters, firewater tincture	14
CORPSE REVIVER #2 bombay "sapphire" gin, lillet blanc, cointreau, lemon, pernod	15
MIMOSA mionetto prosecco, orange or grapefruit	10
SOUTHBOUND GREYHOUND deep eddy ruby red vodka, soda	11
MICHELADA sangrita, pacifico beer, salt	7



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.