

THE PUB & VERANDA



BREAKFAST

SIDES

FRESH SEASONAL FRUIT 5.5

ARTISAN TOAST whipped butter, jam. 5.5

TWO ORGANIC EGGS 8.5

APPLEWOOD SMOKED BACON 7.5

PORK APPLE SAUSAGE 7.5

SMASHED FRIED POTATOES 6.5

FRESH BUTTERMILK BISCUIT 6.5

SCRATCH SAUSAGE GRAVY 4

BUBBLES & BOOZE

CLASSIC MIMOSA

orange, grapefruit, or pineapple. 10

SPIKED MIMOSA

44 north vodka (flavor: huckleberry, nectarine, cherry), champagne, orange juice. 12

CAMPBELL'S BLOODY MARY

vodka, house bloody mary mix. 10

APPLE CIDER HOT TODDY

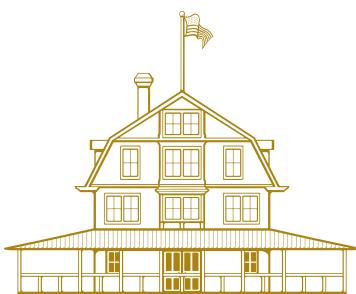
bourbon, honey syrup, lemon, apple cider, cinnamon. 12

HOT SPIKED VANILLA CHAI

browne vanilla bean bourbon, cointreau, cream liquor, chai tea, vanilla cream float. 12

MORNING MAPLE

cold brew whiskey, coffee liqueur, maple syrup, cream. 14



Scratch Kitchen • Fried in Beef Tallow

MAINS Gluten Free options available

YOGURT PARFAIT

house granola, full fat greek yogurt, seasonal fruit, honeycomb. 15

EXPRESS BREAKFAST*

two eggs, choice of ham, sausage or smoked bacon, artisan toast. 17

PUB BREAKFAST*

two eggs, smashed potatoes, artisan toast, choice of ham, sausage or smoked bacon. 20

CHELAN SUNRISE*

one egg, choice of ham, sausage or smoked bacon, two pancakes (choice of buttermilk, apple oatcakes, or blue cornmeal(GF)). 20

BURNT ENDS BENEDICT*

short rib burnt ends, arugula, white cheddar, tomato jam, hollandaise, smashed potatoes. 24

EGGS BENEDICT*

lemon-dill hollandaise, canadian bacon, sauteed spinach, english muffin, smashed potatoes. 21

SMOKED SALMON AVOCADO TOAST*

charred avocado, poached egg, marinated red onion, fried capers, lemon preserves, everything bagel spice, grilled ciabatta. 18

FORK & KNIFE BREAKFAST SANDWICH*

house sausage patty, ham, sunny egg, fontina bechamel, arugula, pickled onion, brioche, smashed potatoes. 18

BREAKFAST BURRITO

ham, applewood bacon, sausage gravy, scrambled eggs, smashed potatoes, caramelized onion, cheddar, chile crema, ranchero. 20

OMELETTE*

brown butter, thick cut ham, caramelized onion, red pepper drops, beechers white cheddar, fried sage, smashed potatoes, artisan toast. 18

BISCUIT & GRAVY*

one large buttermilk biscuit, two eggs, scratch sausage gravy. 18

MASCARPONE PISTACHIO FRENCH TOAST

orange liqueur, orange zest. 18

PLAIN FRENCH TOAST

whipped butter, syrup. 12

SIGNATURE PANCAKES

choice of buttermilk, apple oatcakes, or blue cornmeal(GF), syrup, whipped butter

SHORTSTACK (3) 16 **SINGLE CAKE** 7.5

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

BATCH: February 12, 2026

CHEF:

**For parties of 7 or more, we kindly ask that all items be placed on one check.*