



# Brunch Menu

6:30 A.M. to 3:00 P.M. Monday-Friday  
7:30 A.M. to 3:00 P.M. Saturday-Sunday

## EARLY RISERS

<b>Crab Cake Benedict</b>	<b>\$19</b>	<b>Goat Cheese Biscuit &amp; Smoked Salmon Gravy</b>	<b>\$13</b>
<i>Dungeness Crab Mix, Toasted Rosemary English Muffin, Hollandaise</i>		<i>Served with Potatoes</i>	
— Half Order \$12		<b>Grilled Banana Bread</b>	<b>\$10</b>
<b>Classic Eggs Benedict</b>	<b>\$14</b>	<i>Candied Pumpkin Seed Crumble, Rosemary Whipped Cream, Smoked Maple Syrup. Served with Potatoes</i>	
<i>Canadian Bacon &amp; Hollandaise on a Rosemary English Muffin. Served with Potatoes</i>		— *GF	
— Half Order \$9		<b>Majestic Hash</b>	<b>\$12</b>
<b>Smoked Salmon Benedict</b>	<b>\$18</b>	<i>Goat Cheese, Fingerling Potatoes, Broccolini, Corn, Mushrooms, Brussel Sprouts.</i>	
<i>Smoked Salmon, Roasted Tomatoes, and Avocado. Served on a Rosemary English Muffin with Hollandaise. Served with Potatoes</i>		<b>5th St. Breakfast</b>	<b>\$14</b>
— Half Order \$12		<i>2 Eggs, 2 Bacon &amp; Guest Choice of Sourdough, Rye, Wheat, or Rosemary English Muffin. Served with Potatoes</i>	
<b>The Majestic Omelet</b>	<b>\$14</b>	<b>Quiche</b>	<b>\$11</b>
<i>Ham, Broccolini, &amp; Cheddar Cheese. Served with Potatoes</i>		<i>Chef's Choice Homemade Quiche.</i>	
<b>Waffles</b>	<b>\$12</b>	<b>Danish Platter</b>	<b>\$14</b>
<i>Smoked Maple Syrup &amp; Rosemary Whipped Cream. Served with Potatoes</i>		<i>Seasonal Danish Platter. Served with Potatoes, Eggs &amp; Bacon.</i>	
<b>Steel Cut Oats</b>	<b>\$9</b>	<b>Anacortes Breakfast Burrito</b>	<b>\$14</b>
<b>Layered Yogurt Parfait</b>	<b>\$8</b>	<i>Potatoes, Goat Cheese, Eggs, Roasted Tomato, and Corn.</i>	
<i>Granola, Macerated Berries &amp; Mint</i>			

## MID DAY

<b>Crispy Brussels</b>	<b>\$12</b>	<b>Baby Romaine Salad</b>	<b>\$10</b>
<i>Bacon Jam, Grated Fresh Horseradish</i>		<i>White Anchovies, Fried Chick Peas, Sumac, and Roasted Garlic Dressing</i>	
<b>Clam Chowder &amp; Soup of the Day</b>	<b>7&amp;9</b>	<b>Bibb Salad</b>	<b>\$12</b>
<i>Served with House Bread</i>		<i>Frisee, Oranges, Shaved Fennel, Creamy Poppy Seed Dressing, Caramelized Goat Cheese</i>	
<b>San Juan Turkey Sandwich</b>	<b>\$14</b>	<b>Penne</b>	<b>\$15</b>
<i>Croissant, Apricot Mustard, Turkey, Bacon, Arugula, Roasted Tomatoes &amp; Goat Cheese</i>		<i>Peas, Duck Ham, Fava Beans, Cauliflower Cream</i>	
<b>Arugula Steak Salad</b>	<b>\$24</b>	<b>Chix and Waffles</b>	<b>\$14</b>
<i>7oz. Top Sirloin, Candied Garlic Vinaigrette, Crispy Potatoes, Bleu Cheese &amp; Red Onion</i>		<i>Crispy Fried Chicken Thighs, Smoked Maple Syrup, Sriracha Butter &amp; Candied Nuts</i>	
<b>Fish and Chips</b>	<b>\$14</b>	<b>Cold Smoked Salmon Toast</b>	<b>\$10</b>
<i>Battered Cod, House Cut Fries, Tartar Sauce</i>		<i>Crispy Cracker, Avocado, Red Onion, Capers</i>	
<b>Waygu Burger</b>	<b>\$17</b>		
<i>Bibb Lettuce, Pickled Red Onions, Smoked Cheddar, Black Garlic Aioli, House Cut Fries</i>			
— Substitute a Vegan Patty			

## SIDES

<b>Two Slices of Ham, 3 Slices Bacon, Potatoes</b>	<b>\$6</b>
<b>2 Slices of Toast</b>	<b>\$4</b>
<i>Sourdough, Wheat, Rye, Rosemary English Muffin, Gluten Free</i>	
<b>2 Eggs</b>	<b>\$5</b>
<b>Dungeness Crab Cake</b>	<b>\$10</b>
<i>1 cake</i>	
<b>Danish</b>	<b>\$6</b>
<i>Seasonal Danish, Made From Scratch</i>	

*Consuming raw or undercooked meats may increase your risk of food borne illness  
Parties of ten or more are subject to an automatic gratuity of 18% (Pre Tax)*

**AN AUTOMATIC 18% GRATUITY WILL BE ADDED TO ALL ROOM SERVICE ORDERS**