



## Breakfast / Lunch Menu

### BREAKFAST CLASSICS

**Breakfast Panini** fried eggs with black forest ham & tillamook cheddar, served with hash brown casserole – 8.<sup>50</sup>

**Corned Beef Hash** a creamy mixture of sauteed onions, corned beef, garlic, and diced yukon gold potatoes, topped with two eggs sunny side up – 10.<sup>50</sup>

**Eggs Benedict** sauteed nueske bacon & spinach on grilled baguette, two poached eggs and hollandaise sauce served with hash brown casserole – 12.<sup>50</sup>

**Everett BLT** open faced, toasted sourdough, lemon aioli, bacon, tomatoes, fried eggs and shaved parmesan, served with mixed greens – 12.<sup>50</sup>

**Grand Marnier French Toast** rustic country style bread soaked with grand marnier custard & served with maple syrup – 9.<sup>50</sup>

### SHARED PLATES

**Steak Tartare** chopped sirloin, mixed with our tartare sauce, topped with fried capers and fresh baguette – 10

**Trio of Pates** house made smoked salmon pate, chicken liver mousse and white bean pate, served with hard-cooked egg, pickled red onions and horseradish creme – 10

**Pommes Frites** thinly sliced fried potatoes & garlic cloves tossed with rosemary & thyme served with lemon aioli – 6

**Fromage Plate** an assortment of imported & local artisan cheeses accompanied by grapes, dates, honeyed cashews and baguette – 14

**Antipasti Plate** an assortment of imported and local artisan cured meats with house pickled vegetables, cornichon and flageolet beans, stone ground mustard, olives and sliced baguette – 16

### SOUP & SALAD

**French Onion Soup** traditional french onion soup with melted Gruyere and grilled baguette croutons – 8

**Ginger Carrot Soup** a creamy blend of ginger, carrots and a hint of orange topped with a dollop of coconut, cilantro-jalapeno chutney – 8

**Organic Green Salad** organic wild greens, with our house vinaigrette, pickled red onions & sprinkled with goat cheese – 10

**Everett Cobb Salad** roasted chicken, nueske bacon, avocado, blue cheese, tomatoes and hard cooked egg, with green goddess dressing – 12

**Composed Seafood Salad** fresh crab, bay shrimp and scallop ceviche, layered with avocado – 14

### EGG SCRAMBLES

*served with hash brown casserole & toast*

**Wild Mushroom Scramble** roasted wild mushrooms, leeks & goat cheese – 9.<sup>50</sup>

**Bacon Scramble** nueske bacon, mascarpone cheese and fresh arugala – 9.<sup>50</sup>

**Chorizo Scramble** viande chorizo sausage, tillamook white cheddar and scallions topped with ancho sour cream & avocado – 9.<sup>50</sup>

**Ham Scramble** black forest ham, tillamook white cheddar & caramelized shallots – 8

**Joe's Special** spinach and sauteed garlic scrambled eggs and topped with shaved parmesan – 9

### QUICHE & PASTA

**Caramelized Onion Tart** puff pastry filled with roasted sweet onions & roasted cauliflower, blue cheese and fresh herbs. served with wild greens – 10

**Nueske Quiche** nueske apple smoked bacon, mascarpone cheese, served with a mixed green salad with our house made herb vinaigrette – 12

**Mac & Cheese** smoked gouda, house pancetta and caramelized onions mixed with penne pasta and served with garlic toast – 12

### SANDWICHES

**Bistro Burger** ground piedmontese sirloin, grilled and topped with lemon aioli, avocado, bacon, lettuce, caramelized onions and cheddar cheese, served with pomme frites – 14

**Grilled Corned Beef** corned beef, smoked gouda and caramelized onions on grilled sourdough, served with crispy shallots and savoy cabbage slaw – 10

**Steak Sandwich** sliced and then grilled top sirloin with grilled red and green bell peppers and caramelized onions served on a ciabatta roll with lemon aioli. comes with pomme frites – 12

**Cod Sandwich** grilled cod served on a toasted ciabatta roll with lemon aioli and arugala, served with crispy shallots and cabbage slaw – 12

**Pulled Pork** slow roasted pork, avocado, black bean spread, sriracha aioli, cornichons & melted provolone, served on grilled baguette with house green salad – 12

**Muffaletta** genoa salami, ham, prosciutto, provolone cheese, lemon aioli and olive tapenade, with chopped pepperoncini, with a house green salad – 10