

Welcome to Breakfast at Doe Bay Cafe

*Substitute Orcas Island raised eggs on any plate for an extra \$1.50
Substitute seared tempeh or tofu for eggs on any plate, no charge*

Olive Oil Poached Local Duck Egg

A local duck egg poached and served over spicy slow cooked greens, tomatoes, smoked mushrooms, Anson Mill grits and Grana \$12

Fried Egg Sandwich

One free range organic egg over medium, balsamic roasted red onion, watercress, melted fontina, dijon and roasted garlic aioli on grilled hearth bread. \$7 Add potatoes \$9

Huevos Rancheros

Two free range organic over easy eggs; served with black beans, cotijia cheese, griddled corn tortillas, ranchero and tomatillo sauces \$10

Breakfast Burrito

All the huevos rancheros goods tucked into a flour tortilla. Add greens and smoked mushrooms \$2.50 Add avocado \$3

House Cured Local Salmon Gravlax

Toasted Doe Bay Breakfast bread, lemon herb cream cheese, capers, pickled shallots, shaved fennel-arugula salad \$12

Seasonal Scramble and Frittata of the Day

Please ask your server about today's offering. Served with house made breakfast bread and rosemary-garlic cottage potatoes \$11

Lopez Island Smoked Salmon Scramble

Three free range, organic eggs scrambled with goat cheese, chives and fried capers. Served with rosemary-garlic potatoes and our house made breakfast bread \$12

Buttermilk Biscuits and Gravy

Our fluffy house-made buttermilk biscuits smothered in creamy smoked mushroom gravy and served with rosemary-garlic cottage potatoes \$9 Add two free range eggs \$12

Scotch Oats

A hearty bowl of nutty steel cut oats served with seasonal fresh fruit, walnuts, currants, brown sugar and cream \$7.50 (Please allow an extra 5 minutes to prepare)

Doe Bay Granola Parfait

House made Cinnamon-Maple Nut Granola layered with organic yogurt, raspberry puree, honey, and seasonal fruit \$7

Caramelized Pumpkin Brioche French Toast

House made brioche stuffed with sweet goat cheese, pecans and pomegranate. Served with organic maple syrup \$11

Chef Abigael Birrell and all of us here thank you for dining with us today. We take great pride in supporting our community farms and fisherman by sourcing locally and serving primarily organic, seasonal produce and fish. Please ask to arrange tours of our on site garden and learn more about our Seed to Table Program!

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Sides

Two Organic, Free Range Eggs, any way you like: \$3.50

Two Orcas Island Raised, Free Range Eggs: \$4.50

Rosemary Garlic Cottage Potatoes: \$3.50

Organic Maple Syrup: \$1.50

House Made Breakfast Bread: \$2.50

House Made Buttermilk Biscuit: \$2

Avocado: \$3

Anson Mills Grits: \$4

Braised Seasonal Greens: \$3.50

Two Apple Sage Spiced Veggie Sausages: \$3.50

Doe Bay Drinks

Local Goods Coffee Freshly roasted on Orcas Island; one free refill \$2

Harmony Chai Latte Brewed on Orcas Island; steamed with organic milk, regular or decaf \$3.50

Hot Chocolate Monin Chocolate, organic milk, whipped cream \$2.50

Pomegranate Mimosa Pomegranate, Zardetto Cuvee' \$6

Bloody Mary Crater Lake Vodka, Chipotle, Doe Bay Garden Pickles \$8

Kentucky Coffee Bulliet Bourbon, brown sugar, steamed half and half, espresso \$10

Espresso:

Two shots Local Goods Espresso; Organic Milk, Rice or Soy

Decaf espresso also available

Americano \$2.50/8oz \$2.50/12oz

Cappuccino \$3/8oz \$3.50/12oz

Latte \$3.25/12oz \$3.75/16oz

Mocha \$3.50/12oz \$4.00/16oz

Organic Loose Leaf Tea \$2/pot

Earl Grey

English Breakfast

Kukicha Twig

Jasmine Green

Gunpowder Green

Taproot Farm Nettle Tea

Chamomile

Lemon Ginger

Yerba Mate

Peppermint

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