

STARTERS

Kale Avo Caesar 7. | 13.
kale, avocado, romaine, hand cut croutons,
reggiano, lemon gfo

Arugula Salad 8. | 15.
feta, blueberries, candied pecans,
ginger lime vinaigrette vo gf

Baby Spinach Bowl 9. | 17.
house pickled beets, fresh pear, hazelnut, dried
cherry, corn shoots, ginger lime vinaigrette vgf

Brussels 12.
buffalo spice roasted brussel sprouts, honey
drizzle, crispy garlic, habanero aioli gf df

Oven Fries 14.
local yukons, yams, kraft ketchup,
garlic aioli gdf

Warm Biscuits 9. | 14.
scratch-made buttermilk biscuits, honey butter,
salt flake butter, blackberry whiskey butter

SEAFOOD

Grilled Prawn Skewers 18.
lime, habanero aioli, garlic toast points gfo

Raw Oysters on Ice* 19.
half dozen, pink peppercorn mignonette or horseradish
cocktail sauce, lemon gf

Panko Crusted Crab Cakes 28.
100% Dungeness crab, red pepper, sweet corn,
panko, arugula, lemon, aioli

Crab Mac 24.
100% Dungeness crab, macaroni, heavy cream,
cheese blend, garlic, onion, herbs, panko

Fresh Local Shellfish MP
tomato- white wine broth, herbs,
baguette + butter gfo

Sesame Seared Ahi Bites* 20.
smashed avocado, yuzu, lime + ginger ponzu,
arugula, pickled ginger, jalapeño gf df

ALL DAY BREAKFAST

Double Strawberry French Toast 20.
strawberry-rhubarb compote, fresh strawberries, 3 slices of vanilla
custard soaked brioche bread, powdered
sugar, pure maple syrup, whipped cream

Bacon Berry French Toast 22.
blackberry whiskey butter, hardwood smoked bacon, fresh
blueberries, 3 slices of vanilla custard soaked brioche bread,
powdered sugar, pure maple syrup, whipped cream

Farmer's Breakfast 17.
2 eggs*, hashbrowns and hardwood smoked bacon or
sausage with your choice of a buttermilk biscuit, french
toast, baguette, rye or brioche toast

Avocado Skillet 19.
hardwood smoked bacon + onion hashbrowns, arugula,
avocado, 2 soft poached eggs*, hollandaise,
fresh hand-cut pico de gallo on the side gf

Pulled Pork Skillet 22.
hardwood smoked bacon + onion hashbrowns, smokey BBQ pulled
pork, 2 soft poached eggs*, hollandaise,
fresh hand-cut pico de gallo on the side gf

Roasted Brussels Skillet 21.
hardwood smoked bacon + onion hashbrowns, 2 soft poached
eggs*, hollandaise, roasted brussel sprouts,
fresh hand-cut pico de gallo on the side gf

Avocado Melt Benny 17. | 23.
cheddar, avocado, scratch made biscuit, 2 soft poached eggs*,
hollandaise, hashbrowns,
hardwood smoked bacon + craft ketchup

The Classic Benny 15. | 21.
shaved ham, scratch made biscuit, 2 soft poached eggs*,
hollandaise, hashbrowns,
hardwood smoked bacon + craft ketchup

Dungeness Crab Benny 19. | 25.
100% Dungeness crab, arugula, avocado, lemon, scratch made
biscuit, 2 soft poached eggs*, hollandaise, hashbrowns,
hardwood smoked bacon + craft ketchup

BURGERS

*toasted brioche bun, lettuce, tomato, pickles, onion, oven wedge
fries, craft ketchup + aioli gfo*

Certified Double R Ranch 24.
hand pressed 1/2 lb. beef* patty,
hardwood smoked bacon, cheddar

Wild Salmon 26.
seared salmon* fillet, fresh lemon + pickled ginger df

BRUNCH

BEVYS
Fresh Orange Juice 8.
pressed to order

Mimosa 10.
orange, hibiscus, cranberry-mint,
honey-apple or blackberry-lemon

Bloody Mary 12.
we've got caesars too.
name your spice level

Irish Coffee 10.
Irish whiskey, sugar, samish
island coffee, whip

Local Beer on Tap 8.
from Farmstrong Brewing, Burlington.
ans Terramar Brewstillery, Bow

MINI MIMOSA FLIGHT

3 flavors 15.

- apple-honey
- hibiscus
- cranberry-mint
- orange
- blackberry-lemon

COFFEE

BAR
Caffè Latte 5.5
local samish island coffee co
espresso with oat, coconut, whole
or 2% milk

add syrup +.50
salted caramel, pistachio, ginger,
hazelnut, caramel, vanilla, chocolate,
lavender or pumpkin spice
add whip +1.
add a shot of espresso +2.

Tea Latte 6.
• rooibos lavender
• vanilla matcha
• ginger chai

Organic Tea 4.75
rooibos hibiscus, earl grey,
green, chai, oolong jasmine,
chamomile citrus, lemon ginger,
dandelion peach, decaf green

Cob Herbal Tea 4.75
soothing corn silk + lemon balm, hand
blended + bagged in a cotton pouch

Hot Cocoa 6.
with marshmallows, whipped
cream + sprinkles

Mocha 6.5
espresso, chocolate, whipped
cream + sprinkles

Brewed Coffee 4.5
from samish island coffee co.

Espresso Martini 15.
espresso, vodka, kahlua

Sunday Brunch



cob + cork

the corner house at the crossroads