

SAINT HELENS

GRAINS

GRANOLA 8

seasonal fruit . dried apricots
house-made yogurt

STEEL CUT OATMEAL 9

roasted hazelnuts . seasonal fruit
brown sugar

BREAD & BUTTER 4

house-made jam . butter

SEAWOLF BAKERY PASTRIES

inquire about today's selection

SOUP & SALAD

FRENCH ONION SOUP 12

crouton . gruyere cheese

BUTTER LEAF LETTUCE SALAD 8

tarragon champagne vinaigrette
pickled mustard seeds . pear . dill

TARTINES

HAM & CHEESE* 12

house-made ham . gruyere . dijon . sunny side egg

SALMON 15

salmon lox . creme fraiche . pickled shallots . frisee

SOFT SCRAMBLED EGG 8

herb salad . whipped butter

OYSTER 15

breaded Goose Point oysters . remoulade . butter leaf lettuce . herbs

PASTRAMI 14

1002 island dressing . pickled brussels sprouts . gruyere cheese

PLATES

CLASSIC BREAKFAST* 14

eggs your way . smashed potatoes . house-made bacon . grilled bread

CORNED BEEF HASH* 18

house-made corned beef . sweet potatoes . spring onions . english pea pistou
pickled green garlic . tarragon . sunny egg

FRITTATA 14

chef's choice fillings . pea vines . grilled bread

BAKED FRENCH TOAST 14

cream cheese . apple cinnamon syrup . soft whipped cream . nutmeg . chervil

ARUGULA SALAD 12

bleu cheese . pickled red & gold beets . arugula . red wine vinaigrette

SAINT HELENS BURGER* 18

house-made American cheese . XO sauce . aioli . salt & vinegar frites

In lieu of gratuity, a 20% service charge is added to each bill. 55% of this charge is distributed directly to employees as tips; 45% of the charge is retained by "the house" and wholly used to provide our employees a living wage and benefits. You have many options to dine in this city and we are grateful you chose us.

*while delicious, we must advise that consumption of raw, under cooked, or unpasteurized foods may increase food borne illness risk