



## Kingfisher Restaurant & Wine Bar Breakfast Menu

### Cold

Cured Smoked Scottish Style Smoked  
Troll King Salmon  
Onions / Capers  
Assorted poached Fruits  
Assorted Sliced Mt Townsend Cheese  
Zoë's of Seattle Salami  
Organic Seasonal Fruit / Berries  
Boiled Mad Hatcher Free range Eggs  
Nancy's Cottage Cheese & Yogurts  
Sierra Nevada Organic Cream Cheese  
Samish Bay Yogurt

### Served By Your Server

Pastries / Scones / Bagels  
Dave's organic killer Breads  
Homemade Jams

### Hot

Organic Bobs Red Rill Steel Cut Oatmeal  
Zoë's of Seattle all Natural Smoked  
Bacon  
Saags All Natural Gluten Free Chicken &  
Pork Sausage  
Grilled Organic Roma Tomato  
Potato Dish of the Day  
Grilled organic Portabella or Button  
Mushrooms  
Mad Hatcher Farm Free Range Scrambled  
Eggs

### Selection of one of the Following

Central Bean Company Quincy Breakfast  
Beans  
Assorted Free Range Egg dishes  
Waffles / Pancakes  
Dave's Raisin Bread French toast  
Daily Breakfast Specials  
Gluten Free Items Available {Made to  
Order}

We are committed to supporting Chef's Collaborative, Seafood Watch and local farmers and purveyors by sourcing ingredients from Washington State and the Pacific Northwest, whenever possible



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collaborative  
local. sustainable. delicious.

We proudly serve seafood  
recommended by Monterey Bay  
Aquarium Seafood Watch®



## Dinner Menu

House-made Breads and Assorted Rolls

### Soup

Organic GMO-Free Split Pea Soup

### Entrée

Pure Country Pork Shoulder with Asian Tea Rub and Roasted Apples

or

Long-line caught Wild Swordfish with Organic Butter Sauce and Herbs

### Vegetarian Entrée

Roasted Cauliflower Steaks with Tofu, Cherry Tomatoes and Leeks

### Accompaniments

Sautéed Organic Bok Choy and Kale

Slow-cooked Organic Red Cabbage

Baked Organic Sweet Potato Yams

### Dessert

Assorted Mini and Seasonal Desserts

Caffé Mela Coffee and Choice Organic Teas

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