# - BREAKFAST -

At Masselow's we're committed to using the freshest, local ingredients whenever possible. We're proud to provide our guests with cage-free eggs and a variety of house-made specialties, including smoked wild salmon, sausage and smoked breakfast meats, flavorful butters and fresh baked breads.

### Classic Breakfast\*

Two eggs with choice of bacon, Canadian bacon, or chicken sausage, served with hash browns, toast, fruit 20

## Chicken & Waffle\*

Cheddar-chive waffle, chicken thigh crisps, peppered apple cider vinegar caramel sauce, candied pecans, two eggs 23

### **French Toast**

Custard-dipped brioche and pure Vermont maple syrup 19 Add fresh berries and mascarpone sweet cream 6

### **Broesder Benedict**

USDA Prime Tenderloin chicken-fried steak, buttermilk biscuit, chicken sausage gravy, two eggs, hash browns 24

## Eggs Benedict\*

English muffin, two eggs, hollandaise, hash browns, fruit Canadian bacon 20 | Smoked salmon and spinach 23

## Chorizo Scramble

Fingerling potato, black bean, bell pepper, onion, cheddar, hatch-chili tomatillo sauce, eggs, crisp tortilla, cotija, sour cream, salsa, avocado 18

### Masselow's Hash\*

Corned beef, yellow onion, bell pepper, tomato demi, two eggs, fingerling potato, toast 24

## Biscuits and Gravy\*

House-made biscuits, chicken sausage gravy, two eggs, green onion 23

#### Crab Omelet

Crab, avocado, tomato, scallion, red pepper aioli, Gruyère, served with hash browns, toast, fruit 22

### **Create an Omelet**

Bacon, chicken sausage, smoked salmon, Canadian bacon, tomato, mushroom, avocado, spinach, asparagus, bell pepper, onion, aged cheddar, or Gruyère, served with hash browns, toast, fruit

Choose any three items: Large 18 | Small 16 | Each additional item 2

#### Avocado Sando\*

Toasted house-made artisan bread, garlic aioli, avocado, oven roasted tomato, one egg, pickled red onion 13 Add smoked salmon 12

## **Breakfast Wrap**

Bacon, tomato, eggs, fingerling potato, avocado, cheddar, served with salsa and sour cream, fruit 17

## Steak & Eggs\*

Two eggs, hash browns, toast 6oz USDA Choice Coulotte 20 8oz USDA Prime New York 36

## **Snoqualmie Falls Rolled Oatmeal**

Dried fruit, brown sugar, choice of honey Greek yogurt, cold or steamed milk Cup 10 | Bowl 12

### Waffle or Buttermilk Pancakes

Vermont maple syrup 11 Huckleberries and huckleberry-infused maple syrup 16

### Masselow's Granola Cereal

A house-baked blend of rolled oats, coconut, grains, nuts, berries, served with your choice of honey Greek yogurt, cold or steamed milk Cup  $12 \mid Bowl \ 14$ 

## **Classic Continental**

Freshly baked croissant, seasonal sweet bread with tangerine sweet butter, hardboiled egg, fruit, honey Greek yogurt 16

## **Huckleberry Hand Pie**

Huckleberry apple butter-filled flakey crust, frosting drizzle, fruit 9

# - SIDES - -

# — BEVERAGES —

Two eggs	5	Juice ~ orange, apple, cranberry,	
Chicken sausage gravy	5	tomato, vegetable	7
Hashbrowns	5	Milk	6
Canadian bacon, chicken sausage,		Masselow's blend coffee, tea	5
or traditional bacon	8	French press	9   13
Honey Greek yogurt	Cup 4	House-made bloody Mary	14
Comment County County	0	Add cocktail prawn 7	
Seasonal fresh fruit	9	Add slice bacon 3	
White, wheat, sourdough, rye toast, English muffin or house-made sweet bread with fruit preserves		Seasonal mimosa	11
and butter	5	Fresh squeezed screwdriver	12

We kindly request one guest check per table for parties of eight or more. An automatic gratuity of 20% will be added to parties of eight or more; any additional tip left for the service staff is entirely optional. Please inform your attendant of allergy or dietary concerns. Not all ingredients are listed. \*Eating raw or undercooked meats, shellfish, eggs or poultry may increase your risk for foodborne illnesses.