

ALDERBROOK

RESORT & SPA

Brunch

Alderbrook Resort & Spa has been a destination for gatherings since 1913. We offer seasonal, Northwest fare through thoughtfully-sourced partners and inspired service.

Alderbrook Yogurt

House-Made Granola / Honey-Citrus Greek Yogurt
Fresh Berries **9**

Smoked Salmon Bagel

Smoked Salmon Spread / Lox / Capers / Pickled Onions
Cucumbers **16**

Steel-Cut Oatmeal

Choice of Seasonal Fruit Compote / Brown Sugar Topping
Maple Crème Fraiche **9**

Cinnamon Baked Apple Waffle

Bourbon Caramel / Candied Walnuts
Choice of Bacon or Sausage **14**

Brioche French Toast

Caramelized Bananas / Powdered Sugar
Choice of Bacon or Sausage **14**

Two Huckleberry Granola Pancakes

Buttermilk Pancakes / House-Made Granola
Choice of Bacon or Sausage **18**

Olympic Sunrise

Two Eggs Any Style / Breakfast Potatoes
Choice of Bacon or Sausage & Toast **12**

Smoked Salmon Scramble

Mascarpone / Chives / Choice of Toast / Breakfast Potatoes **15**

Northwest Omelette

Dungeness Crab / Arugula / Brie
Breakfast Potatoes / Choice of Toast **23**

Northwest Hash

Pancetta / Corned Beef / Yukons / Onion / Chiles / Romano
Cheese / Roasted Garlic / Foraged Mushrooms / Two Eggs Any
Style **18**

Eggs Benedict

House-Made Canadian Bacon & English Muffin / Poached Eggs
Hollandaise / Breakfast Potatoes **14**

Dungeness Crab Benedict

3 ounces Dungeness Crab / Hollandaise / Poached Eggs
House-Made English Muffin / Breakfast Potatoes **23**

Vegetarian Eggs Benedict

House-Made English Muffin / Sliced Tomato / Avocado
Poached Eggs / Hollandaise / Breakfast Potatoes **16**

SIDES & ADDITIONS

Sausage or Bacon **4** Toast **3** Beignets **8**

Breakfast Potatoes **5** Fresh Fruit **6** Scone **3**

Chicken **6** Salmon **15** Crab **10**

Seasonal Soup

Cup **7** Bowl **10**

Alderbrook Clam Chowder

Cup **8** Bowl **12**

Grand Marnier Prawns

Arugula / Sesame Seeds / Citrus Vinaigrette **17**

Baby Kale Salad

Roasted Yams / Compressed Pear / Crispy Goat Cheese
Candied Lemon Vinaigrette **12**

Caesar Salad

Gem Lettuce / Baby Kale / Parmesan Cheese / White Anchovy
Garlic-Parmesan Croutons
Half **10** Full **13**

Stuffed Apple Salad

Bleu Cheese / Balsamic Reduction / Grilled Gemyf Lettuce
Candied Hazelnuts / Maple Bacon
Honey And Truffle Vinaigrette **15**

Chopped Cobb Salad

Bleu Cheese / Tomato / Poached Egg
Dungeness Crab / Bacon-Wrapped Prawns / Iceberg & Romaine
Champagne Vinaigrette **18**

Heirloom Carrot Salad

Maldon Sea Salt / Ten Year Balsamic / Arugula / Goat Cheese
Golden Raisin & Cashew Dressing **14**

Campanelle & Cheese

Beechers Cheddar Cream / Toasted Bread Crumbs **14**
Add Crab **10** Add Chicken **6** Add Prawns **10**

Grilled Chicken Sandwich

Truffle and Basil Aioli / Brie / Roasted Tomatoes / Arugula Brioche
Bun Choice of Fries or Salad **15**

Open Faced Truffle Meatloaf

Pork / Beef / Veal / New Woman Cheese / Mushrooms & Onions
Demi Glace / Three Cheese Semolina Bread
Choice of Fries or Salad **24**

Corned Beef Reuben

Sauerkraut / Swiss / 1000 Island / Rye
Choice of Fries or Salad **15**

Crab Melt

Artichoke Hearts / Roasted Tomato / Gruyere / Cheddar
Semolina-Cheese Bread / Choice of Fries or Salad **20**

Alderbrook Club

House-Smoked Turkey Breast / Maple-Bacon Mayonnaise
Gem Lettuce / Heirloom Tomato / Avocado / Daily's Bacon
Choice of Fries or Salad **16**

Raikes Beef Co. Burger

Cheddar / Pickled Onions / Iceberg / Tomato
House Sauce / Brioche Bun / Choice of Fries or Salad **16** Add Bacon **2** Lettuce Wrap Available Upon Request

Washington Clams

Sweet Onions / Kale / White Wine Butter Sauce / Lemon
Grilled Baguette **18**

Fish & Chips

Beer-Battered Pacific Cod / Tartar Sauce / Coleslaw **21**



Sous Chef Jeramy Moulder
Executive Chef Ben Jones
Brunch | 2019

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.