



REVEILLE

— AT THE COMMONS —

SUNDAY BRUNCH

Blueberry Waffle

Topped with a cinnamon batter, mixed berry compote and maple whipped cream.

\$9

Potato and Vegetable Hash

Topped with two poached eggs and served with a house muffin.

\$7

Hot Cereal

Thick cut oats topped with house-made granola featuring grains from Nash's farm.

\$6

Biscuits and Gravy

Country biscuit topped with fennel, sausage, bacon, gravy, served with two eggs.

\$13

Heirloom Tomato Caprese Benedict

Poached eggs, pesto, hollandaise sauce and balsamic on ciabatta with house potatoes.

\$12

Crab Cake Benedict

Two poached eggs served directly on crab cake, topped with hollandaise sauce, and served with potatoes.

\$16

Build Your Own Omelet

Three free-range eggs with your choice of below, served with a muffin of the day and potatoes.

\$14

ham - bacon - sausage - smoked salmon - peppers - tomato - onion - zucchini -
spinach - mushrooms - pepper jack - cheddar - swiss - herbed soft cheese - fontina
feta - salsa - hollandaise

Deep Dish Quiche

With farm fresh vegetables, three cheeses, served with a green salad and creamy basil Vinaigrette.

\$11

Grilled Cheese and Tomato Soup

Fontina, cheddar and herbed ricotta on sourdough, served with tomato.

\$8

BLT

House smoked bacon, lettuce, tomato and garlic mayonnaise, served with house salad.

\$9

Fort Worden

— PORT TOWNSEND —

A HISTORIC GATHERING PLACE



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BUBBLES

Bottomless Mimosa
\$6

Bellini with Taps Shrub
\$4

JUICES and ICED TEAS

Fresh Orange Juice
\$3

Cranberry Pomegranate Juice
\$3

Strawberry Mint Ice Tea
\$3

Fresh Brewed Ice Tea
\$2

• FEATURED FARM •

Nash's Farm

nashsorganicproduce.com

Nash's Organic Produce is located in the Sequim-Dungeness Valley. Owner Nash Huber and his team of young farmers produce the finest organic fruits, vegetables, grains, seed, eggs and pork year 'round for local markets.

Fort Worden

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