



REVEILLE

— AT THE COMMONS —

SUNDAY BRUNCH

Pumpkin & Spice Waffle

Waffle topped with candied pecans and maple butter
served with apple cider syrup.

\$10

Fall Vegetable and Potato Hash

Roasted farm fresh fall vegetable hash
topped with two free-range poached eggs,
served with house-made muffin.

\$9

Add smoked ham \$3

Fall Vegetable Benedict

Two poached free-range eggs, hollandaise sauce, shiitake mushrooms,
peppers, onions and kale, served with tricolor potatoes.

\$13

Pacific Salmon Benedict

Two free-range eggs, hollandaise sauce and smoked salmon on an
english muffin, served with tricolor potatoes.

\$15

Oatmeal

Featuring Nash's Farm grain oats, served with house-made dried fruit,
nutty granola and brown sugar.

\$6

Vegetable Quiche

Free range eggs, local shiitake mushrooms, sundried tomatoes,
basil and Mt. Townsend Curd, served with a house salad.

\$11

Sausage Quiche

Free range eggs, sausage, roasted fennel and Mt. Townsend Campfire cheese,
served with a house salad.

\$13

BLT

House smoked bacon, lettuce, tomato and garlic aioli,
paired with our house salad.

\$12

House Smoked Prime Rib & Fontina Sandwich

Our house smoked prime rib, peppers and onions on sourdough,
served with our house potato wedges.

\$ 14

Fort Worden

— PORT TOWNSEND —

A HISTORIC GATHERING PLACE