



REVEILLE

— AT THE COMMONS —

Bugle Call Benedicts *df*

Dungeness Crab Cake Benedict \$18

The Classic Benedict with thinly sliced country ham \$14

The Bunker

Chimichurri Grilled Sirloin, toad in the hole topped with charred tomato salsa,
Cotija cheese & avocado.

Served with country potatoes \$18

The Cavalry Breakfast *df/gf*

Two cage-free eggs your way, choice of house cured bacon or chicken-apple sausage,
country potatoes \$13

Infantry Sandwich

Country ham, house cured bacon, pickled red peppers & white cheddar topped with
two farm fresh sunny side up eggs. Served open faced on honey-buttered sourdough
toast. Served with country potatoes \$12

Farmers Vegetable Hash *gf/v*

Roasted locally grown spring vegetables, fresh herbs, country potatoes & two farm
fresh poached eggs topped with Parmigiana Regiano \$14

Smoked Salmon Omelet *gf/df*

Three farm fresh eggs, house smoked coho salmon, asparagus, spring onion, peas
and Chevre. Served with country potatoes \$16

Veggie Lover's Dream *df/v*

Warm roasted Quinoa, Farro, asparagus, Duckabush farm shiitake mushrooms,
cucumber and cherry tomatoes. Topped with two farm fresh eggs your way &
Romesco sauce \$15

Panzanella Duck Salad *df*

Locally grown greens, citrus duck confit, cucumbers, cherry tomatoes, red onions
and yellow peppers. topped with sherry soaked currants, torn focaccia croûtons and
basil vinaigrette \$16

Brioche French Toast *v*

Three Cinnamon Custard soaked bread. Served with Orange Chantilly cream and
macerated berries \$10

PNW Yard-bird Sandwich

Lemon-Herb grilled chicken breast. Arugula, tomato house pickles and Tillamook
cheddar on toasted Brioche. Served topped with Herb Aioli. Choice of French fries
or side salad \$15

Jo-Jo's Granola *v*

House made Maple & Honey Granola served with fresh berries, yogurt & milk \$6

Ask us about our other gluten free options

Fort Worden

— PORT TOWNSEND —

A HISTORIC GATHERING PLACE