



B R E A K F A S T

BREAKFAST AVAILABLE: 6AM - 1PM

Breakfast Platter <i>choice of eggs* or seasoned tofu and served w/ a choice of two sides: crispy potatoes, cheesy grits, garlicky greens, or sourdough toast</i> GLUTEN FREE \$2, NUT-FREE, AVAILABLE VEGAN, MAY CONTAIN SESAME	19.5	SoDo Breakfast Sandwich <i>scrambled eggs* & cheddar cheese, arugula, tomato and cayenne aioli served w/ a choice of crispy potatoes, cheesy grits, or garlicky greens (add avocado \$2)</i> AVAILABLE GLUTEN-FREE \$2, NUT-FREE	19.5
Autumn Scramble <i>choice of eggs* or tofu with butternut squash, mushrooms, and spinach with herbed goat cheese served w/ a choice of crispy potatoes, cheesy grits, garlicky greens or sourdough toast</i> GLUTEN-FREE \$2, NUT-FREE, AVAILABLE VEGAN	19.5	French Toast <i>macrina brioche topped with apple compote, spiced oat crumble, mascarpone whip, apple cider caramel sauce & pure maple syrup</i> NUT-FREE	19
Cheesy Grits <i>creamy polenta with smoked mozzarella</i> GLUTEN-FREE, NUT-FREE	7.5	Yogurt & Granola Bowl <i>local zoi yogurt, apple compote, honey, and bakehouse granola</i> GLUTEN-FREE, CONTAINS NUTS	16.5

S T A R T E R S

Cinnamon Roll <i>classic cinnamon roll topped with cream cheese frosting</i> VEGAN, NUT-FREE	12	Maple Chili Brussels Sprouts <i>crispy brussels sprouts tossed in a maple chili sauce, garnished with toasted sesame seeds</i> VEGAN, GLUTEN-FREE, NUT-FREE, CONTAINS SESAME SEEDS	12
Seasonal Soup <i>ask your server for today's selection</i>	8/10	Hummus Plate <i>hummus, fried chickpeas, charmoula, pickled onions & sumac, served with toasted bakehouse sourdough, celery and carrots</i> NUT-FREE, VEGAN, AVAILABLE GLUTEN-FREE FOR \$2, CONTAINS SESAME	16
Yam Fries <i>served with garden aioli</i> GLUTEN-FREE, NUT-FREE, AVAILABLE VEGAN	10	Black Bean & Zucchini Quesadilla <i>savory black beans, roasted zucchini, mama lil's peppers, cheese, topped with cilantro served with sour cream and roasted tomato salsa (add seasoned tofu for \$2, contains sesame)</i>	18
Garlicky Yam Fries <i>fresh garlic, parmesan & cilantro served with garden aioli</i> GLUTEN-FREE, NUT-FREE AVAILABLE VEGAN	12		
Emerald City Chips <i>fresh cut potato chips made daily and tossed with house seasoning</i> VEGAN, GLUTEN-FREE, NUT-FREE	6.5		

E N T R E E S & S A L A D S

Portobello Mushroom French Dip <i>portobello mushrooms, caramelized onions & swiss cheese on a macrina hoagie with mushroom garlic au jus, served w/ yam fries</i> NUT-FREE, AVAILABLE VEGAN, AVAILABLE GLUTEN-FREE FOR \$2, CONTAINS SESAME	22	Pesto Rigatoni <i>(available after 1pm)</i> <i>fresh pea and basil pesto, lemon and pecorino romano cream sauce topped with pea shoots and herbed bread crumbs</i> CONTAINS NUTS	24
Black Bean Burger <i>housemade black bean burger topped with roasted galic-lemon aioli, leek-onion jam and arugula on a macrina bun, served w/ yam fries (add tillamook cheddar \$1, add avocado \$2)</i> CONTAINS ALMONDS, AVAILABLE VEGAN & AVAILABLE GLUTEN-FREE FOR \$2	22	Avocado Toast <i>bakehouse sourdough w/ avocado and roasted beets in a spiced yogurt marinade, topped with nigella seed oil and micro greens served w/ a salad tossed in apple-maple vinaigrette (add an egg* for \$3)</i> CONTAINS NUTS, AVAILABLE VEGAN, AVAILABLE GLUTEN-FREE FOR \$2	20
Sweet & Spicy Crispy Tofu Sandwich <i>crispy fried tofu coated with spicy sauce, cabbage slaw, & house pickles served on a macrina bun served w/ yam fries & cayenne aioli</i> NUT-FREE, VEGAN, AVAILABLE GLUTEN-FREE FOR \$2	22	Fall Panzanella Salad <i>arugula, radicchio, fennel, roasted delicata squash, crisp apple, herbed croutons, candied pecans, and gorgonzola, tossed in apple-maple vinaigrette</i> CONTAINS NUTS, AVAILABLE VEGAN, NUT-FREE, AND GLUTEN FREE	22
Grain Bowl <i>brown rice with braised greens, broccoli, oyster mushrooms, pickled onions, and carrots topped with teriyaki sauce and toasted sesame seeds (add an egg \$3, add crispy tofu \$3)</i> VEGAN, GLUTEN-FREE, NUT-FREE, CONTAINS SESAME	24	Caesar Salad <i>baby kale and romaine lettuce in a housemade caesar dressing, with herbed focaccia croutons, parmesan & crispy capers</i> AVAILABLE VEGAN, AVAILABLE GLUTEN-FREE, NUT-FREE	18

D E S S E R T

Coconut Cake <i>four layers of coconut cake with almond-coconut cream filling & cream cheese frosting topped with mango coulis</i> VEGAN, SESAME FREE, CONTAINS NUTS	14	Cinnamon Roll <i>classic cinnamon roll topped with cream cheese frosting</i> VEGAN, NUT-FREE	12
Roasted Apple Crisp <i>honeycrisp apple topped with spiced oat crumble served warm with tillamook vanilla bean ice cream</i> GLUTEN-FREE, NUT-FREE *NOT AVAILABLE TO-GO	14	Affogato / Matchagato <i>tillamook vanilla bean ice cream topped with espresso or matcha</i>	8.5
Fudge Brownie VEGAN, GLUTEN-FREE	6.5	Toffee Chocolate Chip Cookies CONTAINS NUTS	5

*consuming raw or undercooked eggs may increase your risk of food borne illness

please inform your server of food allergies or dietary restrictions before ordering. our food is prepared in kitchens that contain nuts, gluten & dairy



C O C K T A I L S

Garden Mary <i>house blend of tomato juice and spices, vodka with a spicy salted rim</i>	19
Madison Street Mimosa <i>sparkling wine, pama liqueur, plum puree and orange juice</i>	20
Layover Lemondrop <i>rosemary lemon infused vodka, lavender syrup, orange curacao, sugared rim</i>	19
Purple Rain <i>butterfly peaflower infused gin, lemon juice, cardamom syrup, sparkling rose</i>	19
Market Manhattan <i>rye whiskey, earl grey infused vermouth, angostura bitters</i>	22

W I N E

R O S E & B U B B L E S	
Opera <i>brut</i>	16
Chandon <i>brut rose</i>	18
Mionetto <i>prosecco</i>	16
Kind Stranger <i>rose</i>	15.5

W H I T E S

Novelty Hill <i>chardonnay</i>	16
Anne Amie <i>pinot gris</i>	15.5
Matthews <i>sauvignon blanc</i>	16.5

R E D S	
In Sheep's Clothing <i>cabernet</i>	16.5
Violet Hill <i>pinot noir</i>	16.5

B E E R & C I D E R

Bodhizafa IPA <i>16/20oz draft</i>	12/14
Stoup Sandals & Flannels IPA <i>16/20oz draft</i>	12/14
pFriem Pilsner <i>16/20oz draft</i>	12/14
Georgetown Tavern Lager <i>16/20oz draft</i>	12/14
Rainier Tall Boy <i>16oz can</i>	8
Space Needle West Coast IPA <i>16oz can</i>	12
Mac and Jack's Amber Ale <i>16oz can</i>	12
Yonder Hard Cider <i>16oz can</i>	12
Schilling Strawberry Rhubarb Cider <i>12oz can</i>	9
San Juan Seltzer <i>16oz can</i>	12
Fremont n/a IPA <i>12oz can</i>	8
Athletic n/a Lager <i>12oz can</i>	8

Washington Appletini <i>crown royal apple, cranberry juice, apple schnapps</i>	21
Daisy Side Car <i>bourbon, curacao, honey syrup, lemon</i>	21
Spicy Mango Margarita <i>tequila, brovo curacao, lime, mango puree, spicy salted rim</i>	19
Harvest Old Fashioned <i>crown royal apple, apple cider, brown sugar-cinnamon syrup, bitters</i>	21
Spiced Plum Mule <i>vodka, spiced plum puree, lime juice, ginger beer</i>	19
PSL Martini <i>vanilla vodka, pumpkin spice liqueur, espresso</i>	22

J U I C E S & E L I X I R S

Ginger Peach Kombucha Tonic <i>kombucha with a housemade tonic of mint, cayenne, cardamom, agave, camu camu & citrus</i>	8.5
Rosemary Lemonade <i>housemade lemonade infused w/ rosemary</i>	8
Jones Soda <i>cola, diet cola, lemon-lime, ginger beer</i>	4.5
Juice <i>orange, grapefruit & cranberry</i>	6

E S P R E S S O , E T C

Hot Caramel Apple Cider <i>apple cider, house made caramel</i>	7.5
Lavender Fields Latte <i>lavender, honey, oat milk & espresso</i>	8.5
Earl Grey Latte <i>earl grey syrup, vanilla, espresso, choice of milk</i>	7.5
Cardamom Rose Latte <i>cardamom rose syrup, your choice of milk & espresso</i>	7.5
Pumpkin Spice Latte <i>house spiced pumpkin puree, your choice of milk & espresso</i>	7.5
Smoky Maple Latte <i>housemade smoked maple syrup, your choice of milk & espresso</i>	7.5
Portal Tea Co. Teas	4.25
Chai	6.5/7.5
Matcha	6.5/7.5
Espresso Doppio	3.75
Americano	4.25
Cappuccino	5.25/6.25
Latte	5.5/6.5
Mocha	6/7