

SUNDAY BRUNCH

Sunday Brunch includes butter croissants, muffins, scones, homemade granola & yogurt "parfaits", artisan baguette, butter, juice, Caffé D'arte coffee, and Steven Smith teas. 15 guests minimum.

Salads

choose two

Baby Gem Salad

Thin Sliced Radish, Marcona Almond,
Cherry Tomato, Dill Vinaigrette *V, GF*

Classic Caesar

Romaine Lettuce, Parmesan Reggiano,
Lemon, Anchovy Dressing, Herb Crouton

Poached Prawns

"Bloody Mary" Cocktail Sauce, Fresh
Lemon *GF*

Sides

choose two

Applewood Smoked Bacon

GF

Maple Link Pork Sausage

GF

Rosemary & Apple Chicken Sausage

GF

Olive Oil Roasted Fingerling Potato

V, GF

Crispy Brussels Sprouts

Pinenut Gremolata *V, GF*

Brunch Favorites

choose three

Traditional Eggs Benedict

Imported Prosciutto Cotto, Poached Egg, Hollandaise
Sauce

Crab & Brussels Sprouts Frittata

Dungeness Crab, Brussels Sprouts, Yukon Potato, Cream,
Parmesan

Red Flannel Hash

Beets, Potatoes, Bacon, Poached eggs

Fried Chicken & Country Biscuits

Maple Sausage Gravy, Mama Lil's Peppers

Royal Ranch Roast Beef

Grilled Onion Salad, Red Wine Sauce, Horseradish
Crème Fraiche *GF*

Grilled Chicken & Garganele Pasta

Parmesan Cream Sauce, Parsnip, Crispy Garlic

Desserts

Assorted Cakes & Tarts

VEG

Bakery Fresh Cookies, Brownies, & Lemon Bars

VEG

Vegetarian, vegan and gluten free options will be accommodated with advance notice. Pricing and policies are subject to change without notice. Menus are subject to seasonal changes and availability. All prices are per person unless otherwise indicated. Cedarbrook Lodge supports a living wage and does not add service charges or gratuities. Washington State sales tax will be added.

GF - Gluten Free | V - Vegan | VEG - Vegetarian | DF - Dairy Free