

Meriwether's

Restaurant & Skyline Farm

PASTRIES - FRUITS - JUICES

Hand-Squeezed Juice
organic orange or grapefruit 5
marionberry lemonade 5

Housemade Granola 7
fresh fruits, nuts, honey, organic yogurt

Handmade Classic Croissant 4
Fig & Almond Streusel Coffee Cake 5
Honey-Orange Buckwheat Scone 3
Fresh Fruit Salad 7
Biscuit 3

FARM-FRESH EGGS

Eggs Your Way 12
applewood-smoked bacon or maple pork sausage

Dungeness Crab Omelet 18
Skyline Farm chervil, sweet herb crema

The Farmer's Scramble 13
roasted roots, gruyere, dijon mustard

Eggs Benedict 14
Canadian bacon & hollandaise sauce

GRIDDLE & IRON

Hotcakes, Waffle, or French Toast 12
Blueberry Hotcakes 14

Roasted Pear & Prosciutto Waffle 14
almond rolled labne, honey

Dutch Baby Skillet Pancake 14
honeycrisp apples, lemon crema, caramel

Coconut Fried Chicken & Waffle 15
applewood bacon, grilled fruit, toasted almond

FARMHOUSE FARE

Quiche Lorraine 12
applewood-smoked bacon & gruyere cheese

Huevos Rancheros 15
mole casserole, sunny-side eggs, guacamole

Biscuits & Gravy 11
housemade biscuits, pork sausage gravy

Corned Beef Skillet Hash 15
potatoes, kale, sunny-side eggs

Socca Chickpea Pancake 13
Skyline Farm greens, squash, pomegranate

Seasonal Soup 10
fresh daily

HOUSE SPECIALTIES

Skyline Farm Beet Salad 12
feta cheese, spiced coconut, almonds

Chopped Salad 14
ham, chicken, bacon, deviled egg, blue cheese

Chicken Salad Sandwich 13
avocado, applewood-smoked bacon

Crab Louie 22
hard boiled eggs, black olives, avocado

Halibut Fish & Chips 17
farm cabbage slaw, tartar sauce

Bacon, Egg & Squash Pizza 14
tahini yogurt, sage, goat cheese

ON THE SIDE

two eggs 5
crispy yukon gold potatoes 5

crispy bacon or maple sausage patty 5

Skyline Farm salad 9

house cut fries 6

as a courtesy to our kitchen, please no substitutions excluding dietary or allergy
chef & partner earl hook - sous chef sean hammond - water served upon request