# SEASONAL MENU

TUESDAY-FRIDAY 12PM-CLOSE, SATURDAY & SUNDAY 3PM-CLOSE

V= VEGAN GF= GLUTEN FREE AVAILABLE V=CAN BE MADE VEGAN AVAILABLE GF=CAN BE MADE GLUTEN FREE

# SNACKS

**STREET FRITES** \$8.50 Your choice of: Belgian, Spicy, Salt & Vinegar, or Curry (V, GF).

 PRETZEL & BEER CHEESE
 \$12

 Ralf's Bavarian pretzel, beer mustard, PDX-style beer cheese.
 (AVAILABLE V)

PICKLE PLATE \$8.50 House made pickled vegetables and fruit, pickled egg, olives. (AVAILABLE V, GF)

**FRIED BRUSSEL SPROUTS** \$9 Brussels, candied nuts, herbs, apple cider vinegar reduction. (V, GF)

**BEET CARPACCIO** \$9.50 Roasted beets, feta, candied nuts, citrus, fresh herbs and vinaigrette. (GF & AVAILABLE V)

## SOUP & SALADS

SEASONAL SOUP SMALL \$7 / BIG \$9 ADD TABLE BREAD \$2

Ask your server about today's soup.

**SOUP & SALAD COMBO** \$15

Small bowl of today's soup, toasted table bread and your choice of caesar or spring salad.

**GUESTHOUSE CAESAR SALAD** \$13 (FULL)/\$7 (SIDE) ADD PICKLED EGG OR FRIED TOFU \$2.50, FALAFEL BALLS \$3

Kale, romaine, pickled fennel, cured egg yolk, pecorino, cashew caesar dressing. Full sized salad comes with rustic table bread. (AVAILABLE V & GF)

> **FRISÉE & CITRUS SPRING SALAD** \$13 (FULL)/\$7 (SIDE) ADD PICKLED EGG OR FRIED TOFU \$2.50, FALAFEL BALLS \$3

Arugula, frisée, fried almonds, goat cheese, citrus and with a pink peppercorn red wine vinaigrette. (GF & AVAILABLE V)

### SIDES

 TABLE BREAD WITH COMPOUND BUTTER (AVAILABLE V)
 \$4

- PICKLED EGG \$2.50
- Potato Salad (v) \$4
- FALAFEL BALLS WITH TAHINI (V, GF) \$4

MAINS

**THE BEET REUBEN SANDWICH** \$16.50 SUB FANCY FRITES \$1 OR ADD FRIED EGG\* \$2.50 Smoked beets, garlic & dill sauerkraut, Swiss, Russian dressing on marbled rye, with house potato salad and dill pickle. (AVAILABLE V)

**FALAFEL DELUXE WRAP** \$16.50 SUB FANCY FRITES \$1 OR ADD FETA CHEESE \$2.00 Falafel, cucumbers, red onion, tomato, jalapeño zhug, crème fraiche, tahini. Caesar salad or frites. (AVAILABLE V & GF)

**LATKES** \$12 HALF (3) / \$15.50 FULL (5) Potato and seasonal root fritters, house made compote, pickled red onion, crème fraiche, parsley. (GF)

### SHAKSHUKA \$16

ADD BURRATA \$3

Savory tomato and red pepper sauce, sunnyside baked eggs<sup>\*</sup>, jalapeño zhug, crème fraiche, feta, herbs, with rustic table bread. (AVAILABLE V & GF)

#### CURRY PIEROGIS \$17 ADD BURRATA \$3

Potato and farmers cheese pierogis, spicy berbere curry sauce, crème fraiche and herbs.

### TRADITIONAL PIEROGIS \$17.50

Beer mushrooms, caramelized onions, mustard seed, crème fraiche, herbs. **Your choice of**; mushroom and kraut OR potato and cheese pierogis. (AVAILABLE V)

### PIEROGI SHAKSHUKA \$17.50

Potato and cheese pierogis, tomato and red pepper sauce, jalapeño zhug, crème fraiche, feta and herbs. A staff favorite.

## N/A BEVERAGES

BITBURGER N/A BEER \$8 SEASONAL SHRUB \$4 SPARKLING LEMONADE \$4 KIDS JUICE (OJ OR APPLE) \$3 ROOT BEER \$2.50 SODA WATER \$2.50 **TEA SERVICE** \$4 LORD BERGAMOT OR RED NECTAR

#### **FRENCH PRESS COFFEE** TONY'S CAFE CARMELITA

Large 1L \$9 Small .5L \$6

\*Consuming raw or undercooked eggs may increase your risk of foodborne illness.

\*AN AUTOMATIC GRATUITY OF 20% MAY BE APPLIED TO PARTIES OF SIX OR MORE. WE CANNOT SPLIT A CHECK MORE THAN THREE WAYS FOR PARTIES OF SIX OR MORE.

# SECOND BREAKFAST

SATURDAY & SUNDAY 10:00 AM-2:45PM

V= VEGAN GF= GLUTEN FREE

AVAILABLE V=CAN BE MADE VEGAN AVAILABLE GF=CAN BE MADE GLUTEN FREE

### **SNACKS & SALADS**

STREET FRITES \$8.50 Your choice of: Belgian, Spicy, Salt & Vinegar, or Curry (V, GF).

PRETZEL & BEER CHEESE \$12 Ralf's Bavarian pretzel, beer mustard, PDX-style chipotle beer cheese. (AVAILABLE V)

> GUESTHOUSE CAESAR SALAD \$13 (FULL)/\$7 (SIDE) ADD PICKLED EGG OR FRIED TOFU \$2.50, FALAFEL BALLS \$3

Kale, romaine, pickled fennel, cured egg yolk, pecorino, cashew caesar dressing. Full sized salad comes with rustic table bread. (AVAILABLE V & GF

### **BREAKFAST SIDES**

- TWO EGGS CHOICE OF STYLE\* \$4.50
  - TOFU EGGS \$4.50
  - TWO LATKES WITH SALSA \$6.50
- SMASHED POTATOES WITH BEER CHEESE \$7.50
  - TOAST WITH BUTTER & COMPOTE \$4
    - PICKLED EGG \$2.50

### **BRUNCH LIBATIONS**

#### SAKE BLOODY MARY \$10

HOUSE MADE SPICY WASABI & MISO MIX, SAKE.

#### MIMOSA \$9

TEA SERVICE \$4

LARGE 11 \$9

SMALL.5L \$6

**FRENCH PRESS COFFEE** TONY'S CAFE CARMELITA

BRUT CHAMPAGNE WITH ORANGE JUICE **OR SEASONAL SHRUB** 

### **N/A BEVERAGES**

- SEASONAL SHRUB \$4 LORD BERGAMOT OR RED NECTAR
- SPARKLING LEMONADE \$4
  - SODA WATER \$2
- KIDS JUICE (OJ OR APPLE) \$3
- ROOT BEER \$2.50
  - BITBURGER N/A BEER \$8

### MAINS

**FARMERS CHEESE PANCAKES** \$14 ADD REAL MAPLE SYRUP \$1.50

Three farmers cheese pancakes with a touch of citrus zest. Served with seasonal compote and crème fraiche.

FRENCH TOAST WITH BERRIES & CREAM \$13.50 ADD REAL MAPLE SYRUP \$1.50

Thick cut french loaf, soaked in eggs, cinnamon and nutmeg. Served with fresh berries and whipped cream.

### SHAKSHUKA \$16

ADD BURRATA \$3

Savory tomato and red pepper sauce, sunnyside baked eggs\*, jalapeño zhug, crème fraiche, feta, herbs, with Sly & Son rustic table bread. (AVAILABLE V & GF)

#### SMASHED POTATO HASH & EGGS \$15.50

Smashed potatoes, fried brussel sprouts, kale, pecorino, caramelized onions, pickled grapes with two sunnyside up eggs. (GF & AVAILABLE V)

**"THE POTATO EATER" BREAKFAST SANDWICH** \$15.50 ADD CHEDDAR CHEESE OR A SIDE OF BEER CHEESE \$2

Potato Eater Classic: Pretzel bun, jalapeño latke, fried egg\*, pickled red onion, cilantro lime aioli, and salsa. Side of smashed potatoes. (AVAILABLE V & GF)

The New Potato Eater: Pretzel bun, jalapeño latke, fried egg\*, pickled red onion, caramelized onions, dill aioli and jalapeño zhug. Side of smashed potatoes. (AVAILABLE V & GF)

#### POSTMODERN BREAKFAST BURRITO \$16 SMOTHER IN BEER CHEESE \$2

Fried potatoes, scrambled eggs, housemade mushroom and nut veggie chorizo, arugula, pickled Fresno's, salsa and crème fraiche. Served with a side of smashed potatoes. (AVAILABLE V & GF)

#### THE BEET REUBEN SANDWICH \$16.50 SUB FANCY FRITES \$1 OR ADD FRIED EGG\* \$2.50

Smoked beets, garlic & dill sauerkraut, Swiss, Russian dressing on marbled rye, with house potato salad and dill pickle. (AVAILABLE V)

\*An Automatic Gratuity of 20% may be applied to parties of six or more. We cannot split a check more than three ways for parties of six or more.

(360) 746-8118 | 2121 HUMBOLDT ST. BELLINGHAM, WA