

Fathoms Breakfast Menu

Traditional Breakfast Fare

Served with hash browns and your choice of toast.

English muffin, biscuit, fruit muffin or Egg Beaters™ available for .50.

Substitute fresh fruit for hash browns 2.00

Two Eggs Any Style* 8.00

Two Eggs with Bacon, Sausage Patties, Ham, or Sausage Links* 10.00

Western Omelet 11.95

green and red bell peppers, onions, ham, and your choice of cheese

Classic Seafood Omelet 15.95

Dungeness crab, bay shrimp, mushrooms, tomatoes and scallions in a light cream sauce

The “Inn’s” Omelet 12.95

bacon, tomatoes, green chilies, bell peppers, sour cream, avocado, and Monterey Jack cheese

The Garden Omelet 11.95

bell peppers, mushrooms, scallions, artichoke, tomatoes, onions, and garlic in a pesto cream sauce

Build Your Own Three Egg Omelet 7.95

add 2.99 for shrimp, 5.99 for Dungeness crab, 3.99 for smoked salmon, and 1.50 each for all other items

Cheddar	Bacon	Onions	Tomatoes	Scallions
Parmesan	Ham	Spinach	Avocado	
Swiss	Sausage	Bell Peppers	Black Olives	
Monterey Jack	Canadian Bacon	Mushrooms	Artichoke	

From The Griddle

Cinnamon Raisin or Classic French Toast (3 slices) 8.95

Belgian Waffle 7.95 with Fruit 9.50 add whipped cream .50

Buttermilk Pancakes (5) 8.00 with Fruit 9.50 add whipped cream .50

Short Stack (3) 7.00 with Fruit 8.50 add whipped cream .50

Blueberry Pancakes 9.00

five buttermilk pancakes filled with Oregon blueberries

Pancake Sandwich 10.00

two buttermilk pancakes, two eggs any style, and two slices of smoked thick cut bacon

Pigs in a Blanket 9.50

three sausage links wrapped in our buttermilk pancakes

Pastries, Fruit, and Cereal

Toast 2.25

Bagel and Cream Cheese 4.25

Fresh Seasonal Fruit Bowl 5.25

Jumbo Cinnamon Roll 5.00

English Muffin or Biscuit 2.50

Fruit Muffin 3.00

Bob’s Red Mill Oatmeal 5.00

with cream, brown sugar, walnuts and raisins

Cereal 5.00 with fruit 6.95

corn flakes, raisin bran, frosted flakes,
or granola

Our kitchen uses a variety of ingredients. If you have any food allergies, please notify your server.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

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Fathoms' Specialties

Stuffed Crème Brulée French Toast 9.95

French toast stuffed with crème brulée and enrobed in a crispy crust

Bananas Foster French Toast 9.95

caramelized bananas, whipped cream, and candied walnuts

Classic Eggs Benedict* 11.50 ½ 7.50

two poached eggs atop Canadian bacon and an English muffin covered in buttery hollandaise, served with hash browns

Dungeness Crab Eggs Benedict* 17.95 ½ 11.95

two poached eggs atop Dungeness crab and an English muffin covered in buttery hollandaise, served with hash browns

Northwest Breakfast Skillet 11.95

diced smoked ham and bay shrimp sautéed with garlic, mushrooms, scallions, and tomatoes topped with two scrambled eggs and cheddar cheese, served with a southern-style biscuit

Country Fried Steak and Eggs* 12.95

country fried USDA Choice beef topped with house made sausage gravy served with two eggs any style, hash browns, and a southern-style biscuit

Smoked Salmon Hash and Eggs* 14.50

house smoked salmon tossed with hash browns, onions, and capers served with two eggs any style and choice of toast

Biscuits and Gravy 8.75

two southern-style biscuits smothered in our own country sausage gravy

Charbroiled Mini Tender and Eggs* 16.50

USDA Choice mini tender steak with two eggs any style, hash browns, and choice of toast

On The Side

One Egg* 2.25

Two Eggs* 3.75

**Bacon, Canadian Bacon,
Sausage, or Ham** 4.95

Hollandaise 1.95

Hash Browns 4.00

Smoked Salmon Hash 8.50

Yogurt 3.00

Country Sausage Gravy 3.00

Romesco Sauce 1.00

Espresso Bar

Espresso 2.50 sgl 3.00 dbl

Cappuccino or Latte 3.50

Mocha 3.75

Fresh Ground Coffee

Regular or Decaffeinated 2.50

Assorted Hot Teas 2.50

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