

Breakfast Menu

Breakfast Hours: 8:00am-11:00am

Pastries, Fruit, and Cereal

Toast, English Muffin, or Biscuit 1.95

Bagel and Cream Cheese 3.95

Fresh Seasonal Fruit Bowl 4.95

Jumbo Cinnamon Roll 3.95

Fruit Muffin 2.50

Oatmeal 3.50

with Cream, Brown Sugar, and Raisins

Cereal 4.50 with Fruit 6.45

*Corn Flakes, Raisin Bran, Frosted Flakes,
or Granola*

Traditional Breakfast Fare

Served with hash browns and your choice of toast, English muffin, biscuit, or fruit muffin

Two Eggs Any Style 6.95

Two Eggs with Bacon, Sausage Patties, Ham, or Sausage Links 8.95

Classic Seafood Omelet 14.95

Dungeness Crab, Bay Shrimp, Mushrooms, Tomatoes, Scallions, in a Light Cream Sauce

Western Omelet 10.95

Green and Red Bell Peppers, Onions, Ham, and Your Choice of Cheese

The "Inn's" Omelet 11.95

Bacon, Tomatoes, Green Chiles, Bell Peppers, Sour Cream, Avocado, and Monterey Jack Cheese

The Garden Omelet 9.95

Bell Peppers, Mushrooms, Scallions, Artichokes, Tomatoes, Onions, and Garlic in a Pesto Cream Sauce

Build Your Own Omelet 6.95

Add 2.99 for Shrimp, 5.99 for Dungeness Crab, 3.99 for smoked salmon, and 1.50 for All Other Items

Cheddar

Bacon

Bay Shrimp

Spinach

Avocado

Parmesan

Ham

Crab

Bell Peppers

Olives

Swiss

Sausage

Smoked Salmon

Mushrooms

Artichokes

Jack

Canadian Bacon

Onions

Tomatoes

Scallions

From The Griddle

Cinnamon Raisin or Classic French Toast 7.95

Belgian Waffle 6.95 with Fruit 7.95

Buttermilk Pancakes 6.95 with Fruit 7.95

Short Stack 5.95 with Fruit 6.95

Blueberry Pancakes 7.95

Our Buttermilk Pancakes Filled with Oregon Blueberries

Pancake Sandwich 8.95

Two Buttermilk Pancakes, Two Eggs Any Style, and Two Slices of Thick Cut Bacon

Pigs in a Blanket 7.95

Three Sausage Links Wrapped in Our Buttermilk Pancakes

*A 17% gratuity will be added to parties of six or more. Split plates incur a 2.00 charge.
Our kitchen uses a variety of ingredients, if you have any food allergies please notify your server.*

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Fathoms' Specialties

Northwest Breakfast Skillet 10.95

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 11.95

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 13.95

House Smoked Salmon Tossed with Hash Browns, Onions, and Capers Served with Two Eggs Any Style and Choice of Toast

Stuffed Crème Brulée French Toast 8.95

French Toast Stuffed with Crème Brulée and Enrobed in a Crispy Crust

Classic Eggs Benedict 9.95

Two Poached Eggs atop Canadian Bacon and an English Muffin Covered in Buttery Hollandaise Served with Hash Browns

Biscuits and Gravy 6.95

Two Southern-Style Biscuits Smothered in Our Own Country Gravy

Bananas Foster French Toast 8.95

Caramelized Bananas, Whipped Cream, and Candied Walnuts

Dungeness Crab Eggs Benedict 14.95

Two Poached Eggs atop Dungeness Crab and an English Muffin Covered in Buttery Hollandaise Served with Hash Browns

Charbroiled Top Sirloin and Eggs 15.95

USDA Choice Top Sirloin with Two Eggs any Style, Hash Browns, and Choice of Toast

On The Side

One Egg 1.95

Two Eggs 2.95

Bacon, Canadian Bacon,

Sausage, or Ham 4.95

Hollandaise 1.95

Hash Browns 3.95

Smoked Salmon Hash 7.95

Yogurt 2.95

Country Gravy 2.95

Spanish Head Salsa 1.95

Espresso Bar

Espresso or Café Americano 2.75

Cappuccino or Latte 3.25

Mocha or Flavored Latte 3.75

Q-Certified Organic Guatemalan Coffee

Regular or Decaffeinated 2.25

Assorted Spanish Head Teas 2.75

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