



IN ROOM DINING

BRUNCH

Dial Extension 1590

Saturday & Sunday 9am-2pm

BEVERAGES

- APPLE JADE ELIXIR 9
Washington apple, pink grapefruit, celery, matcha
- PINEAPPLE MARIGOLD RECOVERY 9
Pineapple, orange, turmeric
- MIMOSA 13
Choice of orange, grapefruit, cranberry, or pineapple juice
- BLOODY MARY 13
- ROTATING SEASONAL SHRUB 8
Topped with club soda
- LAZY DAY LUSTRE 8
Lustre non-alcoholic distillate, tarragon honey, orange and cranberry juice
- WANDERWILDE APERITIF 8
Wilderton Bitter Aperitivo, pomegranate juice, cranberry juice, orange blossom
- METIER BREWING SPARKLING HOP WATER 6

BAKERY

- FRESHLY BAKED BUTTER CROISSANT 6
CHOCOLATE CROISSANT 6
MORNING GLORY MUFFIN 5
BANANA BREAD 4

SIDES

- CHICKEN APPLE SAUSAGE 6
JACK MOUNTAIN BACON 8
BREAKFAST POTATOES 6
CAIRNSPRING MILL SOURDOUGH TOAST 4
SIDE FRIES 9

ENTREES

- GRANOLA PARFAIT 12
Summer berries, Greek yogurt
- FRENCH TOAST 17
Strawberry & juniper syrup
- HEARTH-ROASTED MUSHROOM FRITTATA 18
Foraged mushrooms, arugula, caramelized onion, cheddar
- ORGANIC STEEL-CUT OATMEAL 14
Caramelized apples, honey poached cranberry, chia seed cream
- CROISSANT BREAKFAST SANDWICH 19
Bacon, eggs, cheddar cheese
Add avocado 4
- HEARTH-ROASTED MUSHROOM FRITTATA 18
Foraged mushrooms, arugula, caramelized onion, cheddar
- CHINESE-STYLE CONGEE 16
Roasted heirloom chicken, crispy tofu, scallions, chilies, and soft cooked egg
Available Vegan and Vegetarian
- EGGS BENEDICT 24
Smoke Salmon, cheese biscuit, onion jam, spinach
- LODGE BREAKFAST BURRITO 23
Scrambled eggs, roasted potato, carnitas, salsa, pickled onion, avocado
- WAGYU BRUNCH BURGER 21
Sunday ham, sunny egg, cheddar, tomato relish, arugula *
Add Heirloom tomato 2
- FRIED CHICKEN SANDWICH 21
Housemade chili oil, brioche bun, shredded lettuce & onion, pickles

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

An 18% service charge is added to all In Room Dining orders. All service charges go directly to waitstaff. An additional 3% taxable surcharge will also apply to all food items, 100% of which will be distributed to our culinary team and stewards working behind the scenes.



IN ROOM DINING DINNER

Dial Extension 1590 Sunday - Thursday 5 pm – 9 pm Friday - Saturday 5 pm – 10 pm

SMALLER

- WASHINGTON WHEAT FLATBREAD 8
danish butter
add pumpkinseed butter or 'dirty dip' 2
- WINTER GREENS 12
asian pear, lemon olive oil, balsamic
- KALE & ARUGULA SALAD 14
Parmesan dressing, preserved lemon, crispy
onions, herbs
- HANDMADE RICOTTA GNUDI 19
sage, butter
- SIDE OF SEASONED FRIES 9
housemade aioli
- DUNGENESS CRAB SALAD 26
browned butter, fine herbs
- FILET MIGNON TARTAR 23
cured egg yolk, crostini, capers

LARGER

- HEARTH ROASTED SABLEFISH 36
shiitake, caramelized onion, seaweed, endive
- PUMPKIN & MAITAKE MUSHROOM 29
quince butter, lingonberry
- PORK BELLY 32
savoy cabbage, huckleberry, tarragon
- BRAISED SHORT RIB 40
cauliflower, black garlic
- AMERICAN WAGYU BEEF BURGER 19
Brioche bun, cheddar, shredded lettuce &
onions, pickles *
- FRIED CHICKEN SANDWICH 18
housemade chili oil, brioche bun, shredded
lettuce & onion, pickles

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