

Breakfast

Served from 7:30am – 10:30am

LODGE FAVORITES

*Pyramid Peak Steak and Eggs (Cal. 1560)

7 oz. Choice Ribeye, Two Eggs Any Style, Breakfast Potatoes and White, Wheat, or Rye Toast; Bacon and Sage Sausage Links, or Side of Fruit
\$29

Buttermilk Biscuits and Sage Pork Sausage Gravy (Cal. 1080)

\$12

*Dungeness Crab Eggs Benedict (Cal. 1270)

Two Eggs, Brioche, Lemon Hollandaise and Breakfast Potatoes
\$20

*All American Breakfast (Cal. 1200)

Two Eggs Any Style, Breakfast Potatoes and White, Wheat, or Rye Toast; Choice of Bacon, Sage Sausage Links, or Side of Fruit
\$14

FROM THE GRIDDLE

All Items Served with Pancake Syrup and Marionberry Lemon Compote (Cal. 150)

Marionberry Pancakes, Mascarpone (Cal. 1560)

\$16

Buttermilk Pancakes (Cal. 940/1480)

Short Stack (2) \$7 • Full Stack (3) \$9

Waffle Stack (Cal. 830)

Nutella, Brûléed Bananas, and Washington Apple Butter
\$16

Sugar Cinnamon Crusted French Toast (Cal. 680/800)

Two Slices \$10 • Three Slices \$13

- add Local Strawberries and Whipped Cream (Cal. 190) \$3

SIDE ORDERS

*Two Cage Free Eggs Any Style (Cal. 220) \$3

Two Applewood Smoked Bacon Slices (Cal. 260) \$4

Two Pork Sausage Links (Cal. 180) \$4

Fresh Fruit (Cal. 30) \$5

Breakfast Potatoes (Cal. 210) \$4

Wheat, White, Rye, English Muffin, or Biscuits

(Cal. 130-220) \$3

BARISTA DRINKS

Caffe Appassionato Signature Coffee (Cal. 10) \$3

Hot Chocolate (Cal. 400) \$3

Latte (Cal. 190), Mocha (Cal. 290), Cappuccino (Cal. 120), Americano (Cal. 10) \$4

Espresso (Cal. 0) \$2

Extra Shot \$1 Each Flavor \$5.00

OMELETS & SCRAMBLE

Includes Breakfast Potatoes and White, Wheat, or Rye Toast; Choice of Bacon, Sage Sausage Links, or Side of Fruit. All of Our Egg Dishes are Prepared with Three Cage Free Eggs

Marymere Omelet (Cal. 840)

Local Mushrooms, Sweet Bell Peppers, Red Onions, Spinach and Tillamook Smoked Cheddar Cheese
\$14

Storm King Omelet (Cal. 1080)

Diced Ribeye, Bacon, Pork Sausage and Colby Jack Cheese
\$16

Lake Crescent Scramble (Cal. 850)

Egg Whites, Tomato, Baby Spinach, Local Herbs and Colby Jack Cheese
\$13

- add Dungeness Crab to Any Omelet or Scramble (Cal. 55) \$8

LIGHTER FARE

Oatmeal Brûlée (Cal. 650)

Oats, Quinoa, Almond Milk, Hemp Seed, Raisins, Walnuts, Almond Custard
\$10

Smoothie Bowl (Cal. 520)

Marionberry Greek Yogurt, Banana, Hemp Seed, Soy Butter, Mango, Berries
\$12

*Lake Crescent Gravlax (Cal. 310)

Locally Cured and Smoked Salmon, Bagel, Cream Cheese, Heirloom Tomato, Red Onion, Capers
\$20

BEVERAGES

Bedford's Sodas, a local favorite:

Ginger Ale (Cal. 160), Ginger Beer (Cal. 160), Orange Crème (Cal. 170), Crème Soda (Cal. 170), or Root Beer (Cal. 180)

\$4

House Made Lavender Lemonade (Cal 180)

\$4

Pepsi Products Fountain Soda 16 oz (Cal. 0-290)

\$3 (free refills)

Selection of Herbal and Green Tea (Cal. 0)

\$3

Juices: Orange (Cal. 110), Apple (Cal. 120), Cranberry (Cal. 120), Grapefruit (Cal. 100)

\$3

18% gratuity may be charged for parties of six or more.

We proudly source and support local, sustainable and organic products when available. Ask your server for details. We are proud to serve only seafood that has been caught or farmed using environmentally friendly practices based on the Monterey Bay Aquarium Seafood Watch guidelines.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server if you are allergic to dairy products, nuts, or other common ingredients.

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

Lunch

Served from 11:00am - 2:30pm

APPETIZERS

*Northwest Bounty Platter (Cal. 430)

Grilled Wild Caught Salmon Belly Skewers,
Assorted Locally Grown Vegetables,
Spring Onion Marmalade, Fresh Herb Ranch
\$23

Locally Grown Heirloom Tomato Bruschetta (Cal. 290)

Garlic, Shallots, Organic Basil, Taggiasca Olive Oil,
Parmigiana Reggiano, Aged Balsamic Reduction,
Toasted Crostini
\$14

- add Dungeness Crab Cal. 55 \$8

Draper Valley Jumbo Chicken Wings (12) (Cal. 1250)

Carrots and Celery, Herb Ranch,
Choice of Honey Garlic, Medium Buffalo,
or Smoked Sea Salt and Pepper
\$16

SOUPS & SALADS

Northwest Seafood Chowder (Cal. 200/280)

Cup \$7 ▪ Bowl \$9

Vegetarian Soup of the Day (Cal. 150/350)

Cup \$7 ▪ Bowl \$9

Dungeness Crab Cobb (Cal. 1130)

Butter Lettuce, Local Applewood Smoked Bacon,
Boiled Egg, Heirloom Tomatoes, Smoked Gorgonzola,
Avocado, Red Onion, Goddess Dressing, Watermelon Radish
\$23

House Crescent Salad (Cal. 240)

Arcadian Greens, Heirloom Tomato, Cucumber, Carrot,
Red Onion, Watermelon Radish, and
Lemon-Lavender Vinaigrette
\$9

Caesar Salad (Cal. 590)

Romaine, Shaved Parmesan, Brown Butter Croutons
\$9

Grilled Draper Valley Chicken Caesar (Cal. 730)

\$15

Locally Smoked Salmon Caesar (Cal. 710)

\$19

Dungeness Crab Caesar (Cal. 700)

\$22

BARISTA DRINKS

Caffe Passionato Signature Coffee (Cal. 10) \$3

Hot Chocolate (Cal. 400) \$3

Latte (Cal. 190), Mocha (Cal. 290),
Cappuccino (Cal. 120), Americano (Cal. 10) \$4

Espresso (Cal. 0) \$2

Extra Shot \$1 Each Flavor \$0.50

ENTREES

All Entrees Served with Seasoned Fries
Substitute with Salad (Cal. 240) or Fruit (Cal. 80) for \$1

Elk & Pork Bratwurst (Cal. 850)

Washington Apricot Relish
\$16

Grilled Chicken and Tillamook Smoked Cheddar Melt (Cal. 650)

Spring Onion Marmalade, Poppy Seed Slaw, Brioche Bun
\$16

*Heirloom Tomato BLT (Cal. 740)

Toasted Artisan Wheat Bread, Locally Smoked Bacon,
Black Garlic Aioli
\$14

- Add 4 oz of Wild Caught Salmon (Cal. 120) \$6

Northwest Fish and Chips (Cal. 1640/1910)

Amber Ale Battered Pacific Cod, Tartar Sauce,
Poppy Seed Slaw
Two Piece \$17 ▪ Three Piece \$21

*Washington Angus 1/2 Pound Burger (Cal. 1270)

Tillamook Smoked Cheddar, LC Boom Boom Sauce, Lettuce,
Tomato, Onion
\$17

- add additional 8 oz. Patty (Cal. 670) \$5

- add Bacon to any Sandwich (Cal. 260) \$3

Vegan 'Beyond' Burger (Cal. 700)

Lettuce, Tomato, Onion, Spring Onion Marmalade,
Potato Bun
\$15

BEVERAGES

Bedford's Sodas, a local favorite:

Ginger Ale (Cal. 160), Ginger Beer (Cal. 160),
Orange Crème (Cal. 170), Crème Soda (Cal. 170),
or Root Beer (Cal. 180)
\$3.5

House Made Lavender Lemonade (Cal 180)

\$4

Pepsi Products Fountain Soda 16 oz (Cal. 0-290)

\$3 (free refills)

Selection of Herbal and Green Tea (Cal. 0)

\$3

Juices: Orange (Cal. 110), Apple (Cal. 120),
Cranberry (Cal. 120), Grapefruit (Cal. 100)

\$3

18% gratuity may be charged for parties of six or more.

We proudly source and support local, sustainable and organic products when available. Ask your server for details. We are proud to serve only seafood that has been caught or farmed using environmentally friendly practices based on the Monterey Bay Aquarium Seafood Watch guidelines.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server if you are allergic to dairy products, nuts, or other common ingredients.

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.