BREAKFAST

EGGS BENEDICT
Enjoy our traditional Canadian Bacon Benedict or Tomato, Spinach & Basil Benedict. Half order for $11.95 or a full order for $16.95

DUNGENESS CRAB CAKE BENEDICT
Made with the freshest the sea has to offer. Half order for $18.25 or full order for $26.25

HOUSE MADE GRANOLA
Our own granola made with sliced almonds, rolled oats, real maple syrup, and dried Oregon blueberries. Served with Greek yogurt. $9.95

STEEL CUT OATS
Bob’s Red Mill steel cut oats (Golden Spurtle Cup Winner) with local hazelnuts, Bee Local honey, and dried Oregon cherries. $9.95

EGGS YOUR WAY
Two Zweifel Farm eggs cooked to order. Honey cured bacon, ham or link sausage, house made toast, choice of rosemary potatoes, or fruit. $13.95

CINNAMON ROLL FRENCH TOAST
Three malted waffles, Public Coast Farms blueberries, topped with whipped cream. $13.95

DUNGENESS CRAB OMELET
Oregon Dungeness crab, local eggs, garden chives, house made toast, choice of local rosemary potatoes, or fruit. $24.95

ALL-DAY MENU

MAC AND CHEESE OF THE DAY
Ask your server for today’s offering.

DUNGENESS CRAB CAKE
Seared local Dungeness crab bound with shrimp mousse. Served with lemon and herb aioli. $21.95

NORTHWEST STEAMER CLAMS
Local Manila clams steamed in Public Coast Brewing Co. ’67 Blonde Ale with diced leeks, fresh tomato and herbs. Served with crostini and red pepper rouille. $22.95

WAYFARER CLAM CHOWDER
Classic northwest chowder, tender clams, bacon, potatoes and sautéed vegetables. $6.95

HOUSE SALAD
Organic greens, grape tomatoes, cucumbers, shredded carrots, pickled red onions and sunflower seeds. House made dressing of choice. $7.95

THE WAYFARER “WEDGE”
Wedge of chilled iceberg lettuce, house made blue cheese dressing, grape tomatoes, bacon and crumbled blue cheese. $10.95

GRILLED CHICKEN SANDWICH
Grilled natural chicken breast topped with “Bee Local” Willamette Valley farmland honey, marinated in house made Public Coast Brewing Co. beer mustard. Served on a toasted baguette with crème fraîche, shaved romaine lettuce and French fries. $15.95

BEECHER BURGER
A ½ pound chopped chuck burger, sliced Beecher’s white cheddar, lettuce, onion, and house made tomato jam. Served with French fries. $14.95
Add honey cured bacon for $3

HOT DUNGENESS CRAB SANDWICH
Dungeness crab, Boursin cream cheese and Beecher’s White Cheddar. Served on a house made grilled garlic baguette with French fries. $24.95

BEER BATTERED FISH & CHIPS
Alaskan halibut in Public Coast Brewing Co. ’67 Blonde Ale beer batter. Served in a fryer basket with French fries, fresh lemon, and house made remoulade. $24.95

POTATO HALIBUT
Seared halibut on a bed of shoestring potatoes finished with brown butter and Old Bog Farms, dry harvested, cranberry sauce, served with seasonal vegetables. $32

CHINOOK SALMON
Locally caught Chinook salmon seared to perfection. Served with a cacio de pepe risotto and finished with a roasted garlic, and toasted coriander aioli. $24.95

GRILLED FILET MIGNON
Grilled filet finished with melted butter, served with a natural stock reduction. Garlic butter tossed local fingerling potatoes, and seasonal vegetables. $42