portage bay

LOCAL. ORGANIC. SUSTAINABLE.

BENEDICTS

made local, cage-free eggs*, our house-made organic yukon gold potato english muffins and your choice of herb-roasted organic potatoes or organic salad. substitute fresh seasonal fruit +4.00 or house-made gluten-free toast +1.00.

CARNITAS BENEDICT
pork carnitas | 2 poached organic eggs* | adobo hollandaise | pickled onion garnish || add avocado +2.75 || 22.00

CLASSIC BENEDICT
thinly sliced ham | fresh hollandaise | paprika garnish || 21.00

SEATTLE BENEDICT
dungeness crab | organic arugula | avocado | fresh hollandaise | dill garnish *(the crab and avocado on this dish are cold)* || 30.00

MUSHROOM BENEDICT
sautéed wild mushrooms | organic butternut squash | herbed goat cheese | house-made fig jam | fresh hollandaise | microgreen garnish || VG 22.00

SMOKED SALMON BENEDICT
cold-smoked wild salmon from oregon | capers | samish bay creamery vache cheese | dill | fresh hollandaise | chive garnish || 26.00

BERRY BAR

each item includes a trip to our berry bar. when your plate arrives, take it to the bar to add berries and other fruit, organic whipped cream, and other toppings. split charge 9.00

LEMON RICOTTA PANCAKES
gluten-free lemon ricotta pancakes | raspberry-lemon curd | organic whipped cream || GF VG 21.00

VEGAN BANANA PANCAKES
rice flour | rice milk | bananas | powdered sugar garnish || GF V 19.50

SWEDISH PANCAKES
rice & tapioca flour pancakes | lingonberry compote | lingonberry compound butter || GF VG 18.50

PANCAKES
heirloom wheat | yogurt + brown sugar + vanilla || VG 18.75

FRENCH TOAST
house-made challah | vanilla egg batter | powdered sugar garnish || VG 18.75

BANANAS FOSTER FRENCH TOAST
house-made challah | vanilla egg batter | bananas | rum caramel sauce | powdered sugar garnish || VG 19.25

GLUTEN-FREE FRENCH TOAST
house-made gluten-free bread | vanilla egg batter | powdered sugar garnish || GF VG 20.00

EGGS

served with your choice of herb-roasted organic potatoes or organic green salad. substitutions: fresh seasonal fruit +4.00, house-made gluten-free toast +1.00, or egg substitute +1.00/egg.

HUEVOS RANCHEROS
2 organic corn tortillas | 2 eggs* | house-made mole verde sauce | spicy 3 bean mix | queso fresco | pickled onion || add avocado +2.75 || add carnitas or uli's chorizo +3.50 || VG GF 18.50

RANCHER'S BREAKFAST
3 eggs* | choice of hill's pepper bacon, uli's maple pork or rosemary chicken sausage | choice of classic pancakes or french toast + trip to berry bar || substitute a full classic pancakes or a different griddle item +2.00-3.00 || 24.75

PHIL'S BREAKFAST
3 eggs* | choice of hill's pepper bacon, or uli's maple pork or rosemary chicken sausage | house-made honey wheat toast || 18.00

JOE'S SCRAMBLE
beecher's flagship cheddar | organic spinach | sauteéd mushrooms | 3 eggs* | choice of maple pork or rosemary chicken sausage | house-made honey wheat toast || 20.00

GOAT CHEESE OMELETTE
3 eggs* | herbed goat cheese | baby spinach | sauteéd mushrooms | cherry tomatoes | scallions | house-made honey wheat toast || add dungeness crab +12.00 || VG 19.75

HOUSE FAVORITES

MIGAS
3 scrambled eggs* | cheddar | basil | chipotle | cumin | cilantro-lime crema | house-made salsa | organic flour tortilla | guacamole | choice of herb-roasted organic potatoes or organic salad || add carnitas or uli's chorizo +3.50 || VG 19.75

MOLE VERDE BURRITO
house-made carnitas | uli's chorizo | 3 bean mix organic potatoes | sour cream | organic flour tortilla | molé verde | sunny-side up egg* | queso fresco + green onion garnish || 20.00

FARMER'S HASH BOWL
seasonal mix roasted organic vegetables | roasted onion | fingerling potatoes | tuscan herb blend | 3 over easy eggs* | house-made honey wheat toast || add hill's pepper bacon, uli's pork or chicken sausage +3.50 || vegan version: with sautéed mushrooms and a substitution of tofu for egg +1.00 || VG 19.50

HALAL LAMB SCRAMBLE
sauteed uli's halal certified lamb sausage* | shreiber farms organic asparagus | sautéed mushroom mix | 3 eggs* | topped with herbed goat cheese + chives + aleppo pepper | choice of organic herb-roasted potatoes or organic green salad | house-made honey wheat toast || *entire dish can cooked in a separate clean pan for halal || 21.00

BISCUITS & GRAVY
house-made cheddar biscuit | roasted potatoes | 2 eggs* | house-made pork sausage gravy || 18.75

we are a peanut-free establishment

VG vegetarian
V vegan
contains shellfish
DF dairy-free
contains sesame
GF gluten-free
gluten-free with gf toast substitution
contains soy
contains tree nuts
halal preparation available

*consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. 06.09.26

LUNCH

DOUBLE SMASH BURGER
royal ranch beef patties | beecher's flagship cheddar | brioche bun | caramelized onion | organic tomato + arugula | house-made burger sauce | choice of herb roasted organic potatoes or organic house salad || add hill's pepper bacon +3.00 or fried egg +2.75 || GF 18.50

BUDDHA BOWL
spiced chickpeas | organic squash | turmeric-roasted cauliflower | mini sweet peppers | pickled red onions | red cabbage | organic salad greens | lemon tahini dressing | choice of fried egg* or island spring organic tofu | house-made rustic bread | also available as a wrap || VG VG GF 19.00

BREAKFAST SANDWICH
scrambled eggs* | fig jam | hill's pepper bacon | arugula | aged gouda | house-made potato bread | choice of herb-roasted organic potatoes or organic green salad || GF 19.50

GRILLED CHEESE & TOMATO SOUP
beecher's flagship cheddar | aged gouda | house-made potato bread | house-made creamy tomato basil soup || VG GF 16.00

HALLOUMI AVOCADO TOAST
smashed avocado | grilled halloumi cheese | sauteed cherry tomatoes | organic arugula | house-made organic rustic bread | house-made chimichurri | choice of herb-roasted organic potatoes or green salad || add a poached egg +2.75 || VG GF 19.00

CHICKEN SANDWICH
roasted organic chicken | hill's pepper bacon | organic tomato + iceberg lettuce | garlic aioli |house-made potato bread | choice of herb-roasted organic potatoes or organic green salad || add avocado +2.75 || GF 19.00

SIDES

HALF AVOCADO 2.75

HILLS PEPPER BACON 6.75

HOUSE-MADE CHEDDAR BISCUIT 5.00

SIDE ORGANIC EGGS 2.75ea

SIDE SEASONAL FRUIT 5.75

HOUSE-MADE PORK GRAVY 3.50

HOUSE-MADE GUACAMOLE 4.00

SIDE HASH VEGGIES 5.50

FRESH HOLLANDAISE 2.50

SAUTEED MUSHROOMS 3.25

ROASTED ORGANIC POTATOES 4.75

ORGANIC HOUSE SALAD 5.50

FRESH SALSA 3.00

ULI'S SAUSAGE 7.50
rosemary chicken, maple pork, chorizo

HOUSE-MADE TOAST 4.50
organic honey wheat, potato, rustic or english muffin

HOUSE-MADE GLUTEN-FREE TOAST 5.00

ISLAND SPRINGS ORGANIC TOFU 5.00

SIDE ORGANIC YOGURT 3.75

TRIP TO THE BERRY BAR 12.00

WEEKDAY SMALL PLATES

available weekdays only

MINI BENE
a half order of your choice of our classic or mushroom benedict | choice of herb-roasted organic potatoes or organic salad || GF 12.00

HALF-HASH JOB
a smaller portion of our farmer's hash | one egg* | house-made honey wheat toast || VG GF 11.00

THE HANDHELD
hill's pepper bacon | gouda cheese | 1 over-medium egg* | organic arugula | fig jam | house-made yukon-gold potato english muffin | herb-roasted organic potatoes || GF 12.00

FUN-SIZED PHIL'S
2 eggs* | roasted organic potatoes | slice of our house-made honey wheat toast || add half portion of hill's pepper bacon, uli's chicken or pork sausage +3.50 || VG GF 11.00

SMALL SIZED BUDDHA
spiced chickpeas | organic squash | turmeric-roasted cauliflower | mini sweet peppers + pickled red onions | red cabbage | organic salad greens | lemon tahini dressing | house-made rustic bread || add an egg* +2.75 or organic tofu +3.00 || VG VG GF 12.00

GRAINS

ORGANIC STEEL CUT OATS
slow cooked oats | choice of soy, oat or 2% milk | house-made granola garnish | fresh fruit VG V 11.75

GRANOLA & YOGURT
toasted oats | cacao nibs | dried cherries | walnuts | coconut | chia seeds | greek yogurt | honey garnish | fresh fruit VG 12.00

WHO WE ARE

since 1997, portage bay cafe has been a family owned and operated restaurant company. we believe that we have a responsibility to our guests and our planet to ensure that as much as possible of the food we serve comes from local producers who farm organically.

we have relationships that go back decades with many of our farmers and growers, our egg producer, our coffee roaster and our milk man. below is just a small list of local vendors we are using currently:

stiebrs farm
fonte coffee roasters
bluebird grains
patty pan
famillia del norte
mushroom joe
aditi chai
bellwood farms
uli's famous sausage
samish bay creamery
island springs organic tofu
royal ranch beef
hill's farm
alvarez organic
collins family orchards
beecher's creamery
eastside microgreens
hima farms
columbia gorge organic juice

we have an amazing team at all our cafes, many of whom have been with us for 5, 10 and even 25 years. on behalf of them and us, we thank you for dining with us.

-the gunnar family

if you pay with a credit card, we will add surcharge of 2.97% to help offset processing costs. this is not more than we are charged. debit cards never incur this charge. we kindly ask to limit credit cards to no more than three for large parties.

we take allergies seriously but cross-contamination can happen. if you have a severe allergy, please alert your server. we also have an allergy binder with ingredients available for your review.

there is a 20% service charge added to all parties of 6 or larger. none of this charge is kept by the house, it is all distributed to your server and the other team members who make your meal possible.

**consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses.*