seafood

Oysters on the half shell, with spicy citrus granita

Hama Hama* (WA) 3.75 Nevor Torkes* (OR) 3.25 Olympia* (WA) 3.75

Smoked whitefish spread, apple, pickled fennel & Anaheim pepper, crostini 10.

Spicy capicola lox^* , everything-spiced cream cheese, shaved & marinated golden beets, crostini 9.

charcuterie & cheese

Ham board, landrauchschinken, capicola, sweetheart ham, with dijon, sour butter, dill pickles 16.

Olympia Provisions *charcuterie boards*, chef's daily selection of meats served with house pickled vegetables, whole grain mustard, & baguette

Petit - 5 meats 17. Demi - 8 meats 26. Grand - 11 meats 34.

Briar Rose *cheese plate*, selection of 3 local cheeses, jam, pickle, fruit, toast 16.

eggs

Classic benedict, sweetheart ham & hollandaise* on a housemade English muffin with laser potato 15.

Spaghetti *squash* benedict, black truffle-celeriac cream, hollandaise* on a housemade English muffin with laser potato 16.

Fried *oyster* benedict, smoked red chili-oyster hollandaise* on a housemade English muffin with laser potato 18.

French omelette, brie, fines herbes, with crispy smashed potatoes 12.



March 2019

family style brunch

21. per person

Buttermilk beignets, lemon curd

Italian sausage hash, caramelized onion, caper berries, fromage blanc, crispy red potato, escarole, red wine butter, poached egg*

Classic benedict, sweetheart ham & hollandaise* on a housemade English muffin with laser potato

steak & eggs for two

65.

16oz dry aged New York strip steak, laser potatoes, four poached eggs, hollandaise*, maple-fried brussels sprouts

savory

Fried chicken thigh sandwich, bacon, pickles, butter lettuce, chili mayo*, hot honey, on kaiser roll 13.

with choice of coleslaw, potato salad, or green salad

Lex's revenge, buttermilk biscuit, bacon, sausage gravy, scrambled eggs, shallot jam, fines herbes, with crispy smashed potatoes 13.

Swiss country ham sandwich, goat cheese, jam, on a toasted, buttered baguette with winter lettuce salad 12.

Italian sausage hash, caramelized onion, caper berries, fromage blanc, crispy red potato, escarole, red wine butter, poached egg* 16.

Winter *lettuces*, green olive, croutons, creamy fines herbes vinaigrette 12.

Yukon potato pancakes, breakfast sausage, apple compote, chive sour cream, winter lettuces 16.

Dungeness crab roll, chicories, pickled celery, garlic crema, potato roll 18.

with choice of coleslaw, potato salad, or green salad

sweet

Stuffed french toast, pear compote, maple syrup, powdered sugar 13.

Buttermilk beignets, lemon curd 8.

Warm sourdough coffee cake, sweet butter, flake salt 5.

Buttermilk pancakes, maple syrup, honey butter 11.

a la carte

Bacon, ham, or breakfast sausage 6. Two eggs any style 4. Toast or English muffin 3. Crispy smashed potatoes 4

^{*} consuming raw or undercooked meats, poulty, seafood, shellfish, dairy, or eggs may increase risk of foodborne illness. Aioli contains raw eggs. **May contain nuts. Olives may contain pits. Wild mushrooms are not an inspected product. 20% gratuity added to parties of 6+