



brunch FEATURES

CUTTERS BENEDICT

Poached eggs, crab, avocado, hollandaise, breakfast potatoes 16.95

MARKET BREAKFAST

Two eggs any style, Daily's bacon, country ham, breakfast potatoes 14.95

SEAFOOD JOE'S SCRAMBLE

Crab, shrimp, mushrooms, spinach, hollandaise, dill scone, breakfast potatoes 16.95

CREME BRULEE FRENCH TOAST

Rum cardamom syrup, whipped cream cheese, market fresh fruit, bacon 15.95

CLASSIC BENEDICT

Poached eggs, Canadian bacon, hollandaise, breakfast potatoes 14.95

STEAK & EGGS

Grilled tri-tip, three eggs any style, house made steak sauce, breakfast potatoes 21.95

Contact the store to
learn today's specials

SAMPLE MENU

NORTHWEST CAJUN FISH TACOS

Pacific cod, mahi, avocado jalapeño cream, crispy peppers, black rice, heirloom tomato pico de gallo 15.95

Chateau Ste Michelle Cold Creek Vineyard Cabernet Sauvignon

Cabernet from this iconic 45-year-old vineyard consistently delivers power, structure, and rich concentrated black fruit. The wine offers black cherry flavors and chocolate notes with typical Cold Creek density. \$16 / GL

Cutters is a proud partner with Macrina Bakery, Olympic Mountain Ice Cream, Tatoosh Distillery, Uli's Famous Sausage, Beecher's Handmade Cheese and procures seasonal produce from Inaba Farms, Dungeness Farms, Ralph's Greenhouse, as well as other fine growers throughout Washington and Oregon.

Chef Kaelon Sparks

*These items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.