

SUNDAY CHAMPAGNE BRUNCH MENU

salads

Salt Roasted Beet and Arugula 17
feta, pistachio, blood orange vinaigrette

Salad Lyonnaise 19
duck confit, frisée, crouton, poached egg, sherry vinaigrette

starters

Crispy Pesto Polenta 14
basil pesto, mozzarella, sundried tomato

Smoked Eggplant Caponata Dip 13
sunchoke chips

Seafood Fritto Misto 15
calamari, black garlin aioli

Vegetarian Chilli 14
add chicken or brisket 7

Goat Cheese Dumplings 16
arrabiata sauce, grilled bread

Housemade Tuscan Spicy Meatballs 16
carmelized onion, pub mustardo, crostini

Local Charcuterie mp
local meat & cheese selection, fig mostarda, pickled veggies, crostini

Cascada favorites

Dungeness Crab Panequet Au Gratin 28
dill crepe, gruyère, champagne sauce

Liegeoise Waffle 21
Oregon hazelnut chiboust, dark chocolate

Dutch Baby 19
huckleberry, mascarpone, lemon curd, almond

Avocado Toast Tartine mp
seasonal selection

farm fresh eggs

served with pommes rösti

French Omelette 24
winter greens, wild mushrooms, kabocha squash, gruyère

Porcini Rubbed Hanger Steak & Eggs 34
*bearnaise, fines herbes
add Dungeness crab 16*

Lobster Benedict mp
*charon sauce, grilled lemon, spinach,
English muffin*

sweets

JoAnna's Housemade Cinnamon Roll 14

Chocolate Potato Doughnuts 18
white Russian crème anglaise

Cascada Coffee Cake 14 gf

Sweets Sampler 36
Try all three!