

Mimosa Carafe \$12

Young American Ale House

Certified Organic Brunch

Sandwiches

comes with beef fat fried potatoes
bacon \$2 fried egg \$2 * avocado \$1

Young American 8 oz. Burger / \$16.50

organic grass fed beef, sharp cheddar, onion marmalade GS *

House Made Veggie Burger / \$15

mama lil's peppers, kale pesto, smoked beans, almond GS, V

Pulled Pork Sandwich / \$15.50

pickles, bbq sauce, crispy shallot GS

Taylor Shellfish NW Chowder \$6 / \$9

rainier beer, cream, bacon

Marinated Kale Salad \$14

creamy oregano vinaigrette, almond, Beecher's cheese curds GS *

Caesar Salad \$12

white anchovy, parmesan crisp, sun dried tomato GS *

Avocado Toast \$8

spiced pepitas, olive oil, micro sorrel V
put an egg on it! \$2 *

Deviled Green Eggs And Ham \$8

smoked paprika, cream cheese, parsley, skagit river ranch bacon GS

Full Irish Breakfast/ \$13

2 eggs, bacon, sausage, baked beans, sundried tomato, mushroom conserva, toast GS *

Greek Yogurt with Fruit / \$7

7 cereal granola, honey, fresh mint GS

Brioche French Toast / \$13

apple gastrique, powdered sugar

Roasted Broccoli Omelet / \$12

sundried tomato, gruyere, kale pesto, toast GS

YAAH Breakfast / \$11

2 eggs, bacon or sausage patty, potato, toast GS *

Eggs Benedict / \$12.50

smoked ham, poached egg, hollandaise *

Smoked Pork Shoulder Hash / \$14.50

salsa verde, poached eggs, cilantro GS *

House Made Biscuit and Gravy / \$14

pork sausage gravy, potato, over easy egg *

Sides

Skagit Bacon \$5

Sausage Patties \$5

French Toast \$6

2 eggs * \$4

Beef Fat Fried Potatoes \$5

{can be made vegetarian}

Toast \$3

Biscuit and Gravy \$6

Fresh Doughnuts!

powdered sugar, sour cherry, raspberry preserves
\$5

Executive Chef Marcus McHenry
Sous Chef John Tschiderer

Certified Organic by Oregon Tilth

Many of our dishes contain nuts, gluten or dairy. Please inform us of any serious allergies.

Food Items that are underlined may contain an ingredient that is not certified organic.

There is no organic certification for "wild" foods

*Consuming raw or undercooked foods may increase your risk of food borne illness.

20% Gratuity added to parties of 6 or more

GS= can be made gluten sensitive
(prepared in a common kitchen with the risk of gluten exposure)

V= can be made vegan