



SINGER'S TABLE

MORNING FAVORITES

SERVED DAILY

ENTRÉES

LODGE BREAKFAST \$18.00

Two Cage-Free Eggs*, Applewood Smoked Bacon or
Breakfast Sausage Links, Lodge Potatoes, Whole Grain Toast

CLASSIC EGGS BENEDICT \$23.00

Country English Muffin, Jowl Bacon, Poached Cage-Free
Eggs*, Hollandaise, Lodge Potatoes

AVOCADO TOAST v \$16.00

Thick-Cut Grilled Country Bread, Smashed Avocado,
Two Poached Cage-Free Eggs*, Hearty Greens

SUNRISE STACK v SHORT \$13.00 | TALL \$16.00

Lake Crescent Lodge's Timeless Pancakes,
Maple Syrup, Whipped Butter

CAST-IRON POPOVER v \$18.00

Baked to Order, Seasonal Fruit Compote,
Confectioner's Sugar

CAGE-FREE OMELET—YOUR STYLE \$18.00

3 Cage-Free Eggs, Choice of up to 3 Toppings,
Lodge Potatoes, Whole Grain Toast

TOPPING SELECTIONS +\$1 EACH

Bacon, Sausage, Cheddar Cheese, Chef's Mushrooms,
Onion, Bell Pepper, Spinach, Tomato

MADAME ANGELES \$22.00

Thick-Cut Brioche, Jowl Bacon, Gruyère, Cage-Free
Egg* Creamy Bechamel, Hearty Greens

BERRIES & CULTURED CREAM v, GF \$12.00

Seasonal Fresh Berries, House-Made Granola,
Fruit Compote, Thick-Strained Yogurt

REFRESHMENTS

BREWED COFFEE \$4.00

By Café D'Arte

CRAFTED TEA BY THE POT \$12.00

Selections of Premium Teas by Sequim Spice and Tea

HOT CHOCOLATE \$5.00

JUICE \$5.00

Orange • Grapefruit • Cranberry • Apple

V VEGETARIAN • GF GLUTEN FREE • V+ VEGAN

GLUTEN FREE BREAD IS AVAILABLE UPON REQUEST

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, EGGS OR SEAFOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, AND CAN BE DANGEROUS TO THOSE WHO ARE CHILDREN, ELDERLY, PREGNANT MOTHERS OR IMMUNOCOMPROMISED. PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS. WHILE WE TAKE PRECAUTIONS, OUR KITCHEN HANDLES COMMON ALLERGENS AND CANNOT GUARANTEE THE ABSENCE OF CROSS-CONTACT.



FOR OUR YOUNG GUESTS 12 & UNDER | INCLUDES JUICE OR FOUNTAIN DRINK

CABIN SCRAMBLE.....\$11.00

Scrambled Eggs*, Applewood Smoked Bacon or
Breakfast Sausage, Lodge Potatoes, Whole Wheat Toast

SMALL STACK v.....\$8.00

Silver Dollar Griddle Cakes, Maple Syrup, Confectioner's
Sugar, Fresh Fruit

FRENCH TOAST v.....\$9.00

Cinnamon & Vanilla-Battered Brioche, Maple Syrup,
Fresh Fruit

FRUIT & YOGURT v.....\$8.00

Thick-Strained Yogurt, Seasonal Fruit, House-Made Granola

SIDES

STEEL CUT OATMEAL.....\$5.00 | \$9.00

Brown Sugar, Dried Fruit

TOAST.....\$3.00

Whole Grain, Country English Muffin,
Thick-Cut Country Loaf, Thick-Cut Brioche

HEARTY GREENS.....\$5.00

SEASONAL FRESH FRUIT.....\$4.00

APPLEWOOD SMOKED BACON.....\$4.00

JOWL BACON.....\$5.00

BREAKFAST SAUSAGE LINKS.....\$5.00

LODGE POTATOES.....\$4.00



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