



Breakfast Selections

Served 8:00am - 10:30am

Fuel for the Day

SHORELINE STACK v.....	SHORT \$15.00 TALL \$19.00
Maple Syrup, Butter, Ricotta, Marionberry Compote	
LODGE BREAKFAST	\$21.00
Two Cage-Free Eggs*, Applewood Smoked Bacon OR Breakfast Sausage Links, Shore Potatoes, Whole Grain Toast	
FRUIT & GRANOLA v, GF.....	\$12.00
Seasonal Fresh Fruit, Creamy Yogurt, House-Made Granola, Berry Compote	
TRAILHEAD BURRITO	\$16.00
Cage-Free Eggs, Bacon or Sausage, Tillamook Cheddar, Shore Potatoes, Salsa SOUR CREAM +\$2 AVOCADO +\$3	
BISCUITS & GRAVY	\$14.00
Buttermilk Biscuits, Country Gravy, Shore Potatoes	
FOREST MUSHROOM HASH v, GF.....	\$16.00
Cage-Free Eggs*, Seasonal Mushrooms, Shore Potatoes, Caramelized Onion	
LOG CABIN OATS v, GF.....	\$12.00
Steel Cut Oats, Brown Sugar, Dried Cranberry	

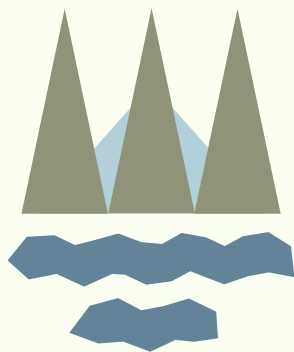
Refreshments

BREWED COFFEE	\$4.00
CRAFTED TEAS <i>Selections from Sequim Spice and Tea</i>	CUP \$6.00 POT \$9.00
FRESH JUICE <i>Orange, Grapefruit, Apple, or Cranberry</i>	\$5.00
HOT APPLE CIDER	\$5.00
HOT CHOCOLATE	\$5.00

V+ VEGAN • V VEGETARIAN • GF GLUTEN-FRIENDLY

GLUTEN FREE BREAD IS AVAILABLE UPON REQUEST | PRODUCED IN A FACILITY THAT PROCESSES FOOD ALLERGENS.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. **Your comfort and safety are important to us.** Please inform your server of any food allergies or dietary restrictions and we will gladly do our best to accommodate you. Some menu items can be adjusted to meet dietary needs. Please note that our kitchen handles the major food allergens—including milk, eggs, wheat, soy, peanuts, tree nuts, fish, shellfish, and sesame—and cross-contact may occur.



For our Little Campers

CABIN SCRAMBLE	\$11.00
Scrambled Eggs*, Applewood Smoked Bacon OR Breakfast Sausage, Shore Potatoes, Whole Wheat Toast	
EGGS IN A BASKET v	\$7.00
Grilled Toast, Fried Egg*	
CAMP CAKES v	\$8.00
Short Stack Pancakes, Syrup, Whipped Butter CHOCOLATE CHIPS +\$1	
FRENCH TOAST v	\$9.00
Cinnamon & Vanilla-Battered Brioche, Maple Syrup, Fresh Fruit	
FRUIT & YOGURT v, GF	\$8.00
Yogurt, Seasonal Fruit, House-Made Granola	

Thank You for Dining with us

From all of us at Shoreline Kitchen, we are so glad you chose to spend a part of your day with us. Located on the shores of the breathtaking Lake Crescent, we feel fortunate every day to call one of Olympic National Park's most treasured corners our home — and we love sharing it with guests like you.

Whether you came to lose yourself in the stillness of the lake, push your limits on the park's legendary trails, or simply breathe in the crisp, ancient air of the Olympic Peninsula, we hope this meal has given you the fuel and the warmth to make the most of every moment here. These mountains, forests, and waters have a way of staying with you long after you've headed home — and we hope a little piece of Olympic travels with you, too.

Safe travels, wherever the road leads next. We'd love to welcome you back to the table for lunch or dinner — the views are just as beautiful, and the kitchen will be ready.

Until next time,

The Shoreline Kitchen Team

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