



CAFÉ HITCHCOCK

BAINBRIDGE ISLAND, WASHINGTON

BREAKFAST

MONDAY - FRIDAY 8-11

AVOCADO TOAST \$15

Country potato bread, avocado, cilantro-almond emulsion, queso fresco, pickled shallot

+ FRIED EGG \$3

BREAKFAST SANDWICH \$11

English muffin, organic egg patty, mayo, sausage, bacon or avocado, pepper jack or cheddar cheese

OVERNIGHT OATS \$13

Chilled rolled oats, flax, chia & hemp seeds, toasted coconut, sunflower seeds, apple cider, homemade fruit preserves

SUNRISE SKILLET \$15

Seasonal roasted vegetables, kale, arugula pistou, avocado & two poached eggs

PASTRIES

BAKED FRESH DAILY

Ask your server for more details

JUNBUG KOMBUCHA

Rotating selection of small batch kombucha crafted on Bainbridge island \$7

SIDES

FRIED EGG \$3

BACON \$

AVOCADO \$3

TOAST \$8

Country potato bread, cultured butter, preserves

ENGLISH MUFFIN \$4

cultured butter & preserves

LUNCH

11-4 DAILY

CREAMY TOMATO SOUP \$11 / \$6

SOUP OF THE DAY \$12 / \$7

KALE SALAD \$16

Pine nut dressing*, toasted lemon breadcrumbs, apple, grana padano & marcona almonds*

+ CHICKEN \$6 + BACON LARDON \$4

SOUP & SALAD \$18

Half-size kale salad*, cup of soup & side crostini

CAFÉ SALAD \$16

Mixed greens, Beecher's cheddar, toasted hazelnuts*, shaved radish, café vinaigrette & focaccia crostini

+ CHICKEN \$6 + BACON LARDON \$4 + AVOCADO \$3

GARDEN BOWL \$19

Seasonal vegetables with farro, quinoa and chickpeas, cilantro salsa verde, chipotle-smoked tofu, avocado, piquillo pepper crema* & house seed mix

+ QUESO FRESCO \$2

ROAST BEEF \$20

House roasted beef top round, greens, provolone, smoked peppers & onions, horseradish-black pepper aioli on Hitchcock Bakeshop focaccia

PASTRAMI \$20

Smoked beef bottom round, Jewish rye, Hitchcock Foods sauerkraut, sweet pickle, gruyere & "Don't call it a Comeback" sauce

GRILLED CHEESE \$14

Gouda & cheddar cheese on toasted Hitchcock Bakeshop focaccia, with pesto aioli

+ GET IT SHERM'S WAY (ADD BACON & RED ONION) \$4

JAMBON & BRIE \$22

Preservation Meat Collective deli ham with Delice de Bourgone cheese & quince preserves on fresh Hitchcock Bakeshop focaccia

B.L.T \$19

Preservation Meat Collective Sunday bacon with beefsteak tomatoes, mixed greens & house-made aioli on toasted Hitchcock Bakeshop focaccia

+ ADD AVOCADO \$3

+ MAKE IT A CLUB (ADD CHICKEN AND BACON!) \$4

CHI-TOWN \$20

House roasted beef with melty provolone, Hitchcock Foods giardiniera & aioli on toasted Hitchcock Bakeshop focaccia

LUNCH SPECIAL \$MP

Ask any staff for details

BRUNCH

SATURDAYS - SUNDAYS 10-4

AVOCADO TOAST \$15

Country potato bread, avocado, cilantro-almond emulsion, queso fresco, pickled shallot

+ FRIED EGG \$3

BREAKFAST SANDWICH \$11

English muffin, organic egg patty, mayo, choice of sausage, bacon or avocado, and melted pepper jack or cheddar cheese

OVERNIGHT OATS \$13

Chilled rolled oats, flax, chia & hemp seeds, toasted coconut, sunflower seeds, apple cider, homemade fruit preserves

SUNRISE SKILLET \$15

Seasonal roasted vegetables, kale, arugula pistou, avocado & two poached eggs

PASTRIES

BAKED FRESH DAILY

Ask your server for more details

BENEDICTS

CLASSIC \$19

Smoked ham, poached eggs over toasted English muffins with, hollandaise, paprika & chives

VEGGIE \$19

Roasted mushrooms & spinach with gouda cheese, poached eggs over toasted English muffins topped with hollandaise, paprika & chives

CRAB \$24

Dungeness crab and spinach with poached eggs over toasted English muffins with, hollandaise, paprika & chives

BAJA \$20

Tomato salsa, avocado poached eggs over toasted English muffins with, hollandaise, paprika & chives

SIDES

FRIED EGG \$3

BACON \$4

AVOCADO \$3

TOAST \$8

Country potato bread, cultured butter, preserves

GF bread available +\$3

* contains nuts

A 5% service charge will be added to all checks; this charge is retained entirely by the house.

EVENING

THURSDAY - SATURDAY 5-9

SNACKS

MUNCHIES \$11

togarashi seasoned potato chips, curried corn nuts, and candied walnuts

CLASSIC FONDUE \$15

Hitchcock Bakeshop focaccia, soppressata, apples, and crudite

SHRIMP AND GRITS \$16

warm skillet grits, PNW bay shrimp, pastrami red-eye gravy

TARTINES

CREAMED MUSHROOMS \$16

roasted mushrooms, cream sherry & herbs over toasted sourdough

STRACCIATELLA & MORTADELLA \$16

Hitchcock Bakeshop focaccia, warm stracciatella, mortadella, apple, pistachio & saba

LARGE PLATES

MOROCCAN CHICKPEA STEW \$20

spiced tomato, chickpeas, roasted eggplant, feta & toasted hitchcock bakeshop focaccia

BAKED TRUFFLE MAC & CHEESE \$17

cavatappi, five cheese mix, herbed breadcrumb

+ ADD BACON LARDON \$4

ROCKFISH EN PAPILLOTE \$22

lemon miso butter, roasted potatoes & seasonal vegetables

MEAT AND POTATOES MP

Choice of meat served with roasted red potatoes, cider-braised cabbage, celeriac, and mustard bear-naise sauce

Smoked boneless pork loin, 8oz \$28

24-hr Delmonico chuck eye steak, 6oz \$31

SWEETS

DEVIL'S FOOD CAKE \$13

dark chocolate cake, amaro-buttermilk caramel & walnut brittle

CAST IRON COOKIE \$13

made-to-order chocolate chip cookie, topped with vanilla ice cream, toasted walnuts & cocoa nibs