

Camber



BRUNCH – BREAKFAST – LUNCH

8 a m – 4 p m

Yogurt and Granola ∞ <i>Grace Harbor Yogurt, Earl Blossom Granola, Berries</i>	8	House Salad ∞ <i>Local Lettuces, Parmesan, Red Wine Vinaigrette</i> Add chopped bacon or lox* + 2/4 Add chicken confit + 2.5/4.5	6/10
Cashew Cream Toast ∞ <i>Pear, Thyme, Orange Ginger Honey</i>	8	Radish & Quinoa Salad ∞ <i>Arugula, Red Onion, Manouri, Raspberry-Ginger Vinaigrette</i> With cup of soup + 4 Add poached egg* + 1.5 Add chicken confit + 4.5	11
Turkish Toast ∞ <i>Manouri, Harissa Chickpeas, Walnuts, Poached Egg</i>	9	Spring Lentil Soup ∞ <i>Lemon, Tahini, Mint</i> Add poached egg* + 1.5 Add chicken confit + 2.5/4.5 Add warm bread & whipped butter + 3	5/8
Breakfast Sandwich <i>Bacon OR Tomato, Baked Eggs, Jack-Swiss, Aioli on Avenue English Muffin</i>	7	Soup & Salad ∞ <i>Cup of Soup with Small House Salad</i> Add warm bread & whipped butter + 3	10
Mushroom Quiche <i>Feta, Leeks, Caper Crust, served with dressed greens</i>	10	Oak Meadows Fried Chicken Sandwich ∞ <i>Mustard Aioli, Mama Lil's Peppers on Avenue Bun, served with dressed greens</i> Substitute Salt & Pepper Fries + 2	16
Buttermilk Waffle <i>Washington Wheat, Whipped Butter, Powdered Sugar, Maple Syrup</i> Add Poached Egg* + 1.5 Add Bacon + 4	10	Rosemary Lamb Burger* ∞ <i>Jack-Swiss, Red Onion, Apple on Avenue Bun, served with dressed greens</i> Substitute Salt & Pepper Fries + 2	16
Dutch Baby <i>Savory – Marinated Mushrooms, Rosemary Crema, Poached Egg*</i> <i>Sweet – Strawberries, Whipped Ricotta, Hazelnut Streusel</i>	11		
Rösti with Bacon Jam* ∞ <i>Swiss Style Hash Browns, Fried Eggs, Arugula, Avocado, Pickled Pepper Sauce</i>	13		
Seasonal Hash* ∞ <i>Spiced Yukon Golds, Chorizo, Beans, Corn, Lime Cilantro Crema, Poached Egg</i>	15		
Chicken and Waffles <i>Oak Meadows Chicken, Red-eye Gravy, Maple Syrup</i>	16		

Sides

Potatoes or Fries ∞	4.5
Bacon ∞	4
Dressed Greens ∞	4
Two Eggs* ∞	3
Toast, English Muffin, or Baguette	2
Gluten Free Bun or Toast ∞	2
Jam, Syrup, or Butter ∞	1

∞ = Gluten Free Option or GF Option Available

Please inform your server of any serious allergies.

Vegan options available as well, please ask your server.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs might increase your risk of foodborne illness.



Camber



@camberholly

COFFEE

with milk	8oz.	12oz.	16oz.
LATTE	4.00	4.50	5.00
MOCHA	4.50	5.00	5.50
CHAI	4.00	4.50	5.00
HOT CHOCOLATE	3.00	3.50	4.00
CORTADO - 4oz	4.00		
CAPPUCCINO - 6oz	4.00		

Made with local non-homogenized whole milk from Grace Harbor

without milk			
ESPRESSO	3.00		
AMERICANO - all sizes	3.00		
BATCH BREW	2.00	2.50	3.00
ICED COFFEE		3.00	3.50

~ Most drinks available iced in 12 and 16oz sizes ~

extras			
extra espresso	1.00		
oat milk	.50	.75	1.00
house made syrups	.50		

KIDS MENU

Ages 12 and under

Kids Fruit Bowl	5.00
Kids Seasonal Hash	5.00
Grilled Cheese	5.00
Chicken Tenders	5.00

THANK YOU TO OUR LOCAL SUPPLIERS

Alluvial Farms
 Avenue Bread
 Bellingham Pasta Co.
 Blanchard Mountain Farm
 Bow Hill Blueberries
 East of Eden Farm
 Girl Meets Dirt Preserves
 Grace Harbor Farms
 Oak Meadows Farms
 Penn Cove Shellfish
 Pure Bliss Desserts
 Maui Shrub Farm
 Mt. Townsend Creamery
 Rad's Hot Sauce
 Skiyou Ranch
 The Spice Hut
 Wildrye Farm

EAT LOCAL FIRST

18% gratuity will be automatically added to parties of eight or more.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs might increase your risk of foodborne illness.*