

breakfast all day

Yogurt & Granola ✂ 8
Grace Harbor yogurt, earl blossom granola, fresh berries

Cashew Cream Toast ✓ 8
blueberry bay compote, thyme, hazelnut streusel

Cream Cheese & Tomato Toast 9
herbed cream cheese, marinated cucumber, red onion

Hummus Toast ✓ 9
roasted peppers, radish, house sprouts
└ add poached egg* +1⁵⁰
└ substitute gluten-free toast ✂ +2

Buttermilk Waffle 10
Washington wheat, whipped butter, powdered sugar, maple syrup
add poached egg* +1⁵⁰
add bacon or rotational cut of local pork +4 ea.

Breakfast Sandwich, Bacon or Tomato 7
seasoned baked eggs, jack-swiss, aioli, Avenue Bread english muffin
small, easy take-away option; no modifications or substitutions

sides / à la carte

seasoned potatoes or fries	4 ⁵⁰
two eggs, fried, scrambled, or poached*	3
toast, baguette, or english muffin	2
gluten-free toast	2
bacon or rotational cut of local pork	4
fried chicken	6
avocado	3
fruit bowl, small / large	3 / 5
dressed greens	4
house pickles	3
granola, with milk/Oatly	4 / 6
jam, whipped butter, or maple syrup	1
aioli, plain or basil	0 ⁵⁰

suggestions

toast with butter & jam, 2 eggs & bacon	10
potatoes, 1 egg, avocado & fruit	12
fries & aioli	5

breakfast all day

Rösti ✓ ✂ 10
Swiss-style hashbrown, two fried eggs*, arugula, pickled pepper sauce, avocado
add bacon jam +3
add Alluvial Farms pork rotational cut +4
add Oak Meadows fried chicken +6

Mushroom Quiche 10
feta, leek, caper crust, served with dressed greens
please allow up to 15 minutes

Seasonal Grain Bowl (Summer) ✓ ✂ 10
brown rice, quinoa, balsamic mushrooms, cherry tomato, East of Eden zucchini local farm greens, roasted cauliflower & peppers, green goddess dressing
add poached egg* +1⁵⁰
add chicken confit +4⁵⁰
add chopped bacon +4

Sweet Dutch Baby 11
whipped ricotta, strawberries, hazelnut streusel

Savory Dutch Baby 11
marinated mushrooms, rosemary crema, poached egg*

Seasonal Hash (Summer) ✓ ✂ 15
chorizo, black beans, corn, bell pepper, East of Eden kale, cilantro crema, poached egg*
add avocado +3

Chicken & Waffles 16
Oak Meadows fried chicken, Camber coffee gravy, maple syrup

Enjoy a complimentary refill of drip with your order.

✂ gluten-free or GF available

✓ vegan or vegan available

kids' options
12 and under
available upon request



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

lunch all day

Garden Lentil Soup 5 / 8

roasted cauliflower, East of Eden kale, tahini, miso, lemon

- add poached egg* +1⁵⁰
- add baguette & butter +3
- add chicken confit +2⁵⁰ / 4⁵⁰

House Salad 6 / 10

East of Eden Farm lettuces, zante currants, shaved parmesan, red wine vinaigrette

- add chopped bacon +2 / 4
- add chicken confit +2⁵⁰ / 4⁵⁰
- add fried chicken +6

Soup & Salad 10

Rosemary Lamb Burger* 16

New Moon jack-swiss, red onion, apple, Avenue Bread bun, served with dressed greens

- substitute salt & pepper fries +2
- substitute gluten-free bun +2

afternoon 12 - 4pm

Lemon-Pepper Fries 5

Washington russets, basil aioli

Green Gazpacho 5

tomatillo, melon, anaheim chilis, avocado, crunchies, served with crostini

- add Genoa salami +3

Baked Feta 7

garlic oil, with crostini and apple

Cacio e Pepe 11

Bellingham Pasta Co. spaghetti, Sartori parmesan, black peppercorn

- add chopped bacon +4
- add chicken confit +4⁵⁰

Cheese Board 6 / 10 / 14

choose one to three cheeses, served with crostini, preserves, fruit, candied nuts

- Beecher's sheep cheddar — Ferndale caciotta — French tomme
- add Genoa salami, hummus, pickles, marinated olives +3 ea.

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tea & refreshments

Fleur de Tea 5

sparkling berry blush tea, hibiscus juice, fresh lemon; on ice

Sparkling Shrub 5

Cascade Shrub Farm, Bellingham
a refreshing and salutary mocktail, choose one of three flavor combinations:
hibiscus + orange — ginger + chili — pineapple + sage

all available hot or iced 8oz. 12oz. 16oz.

Matcha Latte 6 6⁵⁰ 7
ceremonial-grade matcha with a touch of maple

London Fog 4 4⁵⁰ 5

Turmeric Ginger Latte 4⁵⁰ 5 5⁵⁰
also known as golden milk, optionally add black peppercorn

Chai Tea Latte 4 4⁵⁰ 5
dirty chai, add espresso +1

Unsweetened Tea Latte 4 4⁵⁰ 5
your choice of loose-leaf tea, please allow 5 minutes

Milk, Juice, Hot Chocolate, Steamer 3 3⁵⁰ 4

substitute Oatly +0⁵⁰ +0⁷⁵ +1

loose-leaf

please allow up to 5 minutes, we brew your tea to best strength behind the bar, ask if you would like complimentary resteesps

Ceremonial Matcha 5⁵⁰ English Breakfast 3⁵⁰

Jasmine Green 3⁵⁰ Earl Grey 3⁵⁰

Jade Cloud Green 3⁵⁰ **non-caffeinated**

White Peony 3⁵⁰ Berry Blush 5
omija, strawberry, lavender, rose

Genmaicha 5 King Crimson 3⁵⁰
Japanese green tea with toasted rice
hibiscus, lemongrass, orange


premium oolong

Ruby Spring 7 Peppermint 3⁵⁰
Doi Mae Salong, Thailand

Iron Goddess 6 Blue Crane Rooibos 3⁵⁰
Hubei, China

Bai Hao 7 Chamomile 3⁵⁰
Doi Mae Salong, Thailand
Turmeric Tonic 3⁵⁰
ginger, lemon verbena, licorice root

dessert & happy hour

Affogato espresso with your choice of vanilla or chocolate ice cream	6
Luxe Brownie  Nathan Miller chocolate, dates, served with vanilla or coconut house-made ice cream	7
Vanilla Crème Brûlée blueberry bay compote, thyme	6
Mt. Townsend Camembert Girl Meets Dirt donut peach & lime preserves, candied nuts, crostini	6
Spirited Apple Wine Finnriver, Chimacum blend of apple brandy and apple wine	18.5% / 2oz 5



apéro happy hours

11am – noon

2pm – 4pm

\$2-off all Session Cocktails & Spritz, incl. mimosas

Order off the Lunch menu, receive \$2-off wine: glass or 1/2 bottle

Order off the Dessert menu, get a \$3 Apple Wine or vermouth

\$2⁵⁰ glass of Cold Beer 10oz.

\$4 Vermouth & Soda

\$6 Beer & a Dram glass of Cold Beer, shot of amaro

\$6 Double Buzz shot of espresso, shot of amaro

drinks

Breakfast Beer Garden Path, Skagit Valley light, tart, easy-going, delicately hoppy – native yeast open foedre fermentation	4.1% / 13oz	6 ⁵⁰
Hazy IPA Matchless, Seattle	6.7% / 16oz	7
White Peach Dry Cider Incline, Auburn	6.9% / 13oz	6
Cold Beer (Pilsner) Farmstrong, Mt Vernon spicy michelada +1 ⁵⁰	3.7% / 16oz	4 ⁵⁰
Rotating Vermouth / Amaro neat, on the rocks, or with soda & a twist		6 ⁵⁰

session cocktails & spritz

Mnt. Hood Rosé Spritz Buona Notte vermouth, bubbles, ice, twist + vermouth taster willamette pinot noir dry rosé, aromatized with herbs and honey from Mnt. Hood	12
Sunset Torino Cocchi Rosso, Cocchi Americano, orange, bubbles, ice the supercar of mimosas, cascading with North Italian vermouths	10
Rosé Spritz No. 3 White French crémant, Oregon riesling, Cocchi Rosso, Peychaud's bitters	12
Cava Bubbles	7
Orange or Grapefruit Mimosa	8
Bow Hill Blueberry Mimosa	9

bottle list available upon request **wine** glass / 1/2 bottle

Sangiovese Red Indigenous, Toscana Sangiovese natural wine, notes: cinnamon, smoked cedar, ginger, green fig	9 / 16
Gamay Rosé Domaine des Pothiers, Loire Valley natural wine, notes: hibiscus, plum skin, honeydew	10 / 18
House White Trinacria, Sicilia insolia, catarratto	7 / 14
Unoaked Chardonnay Pierre Qui Rolle, Pays d'Oc White Burgundy style, notes: clover, fuji apple, agave	9 / 16

coffee

Espresso (+ soda back)	3	Macchiato 3oz.	}	4
One & One	4	Cortado 4oz.		
decaf or split-shot	+0	Cappuccino 6oz.		
single origin espresso	+0 ⁵⁰			

		8oz.	12oz.	16oz.
Drip Coffee i.e. Batch Filter		2 ⁵⁰	3	3 ⁵⁰
shot-in-the-dark	+1			
steamed milk / steamed Oatly	+0 ⁵⁰ / +0 ⁷⁵			
refill / refill with food	+1 / +0			

		2 ⁵⁰	3	3 ⁵⁰
Iced Coffee i.e. Flash-Brew				

Americano		3	3	3
<i>double shot of Big Joy, available iced</i>				
decaf or split-shot	+0			
triple or quad	+1			
single origin espresso	+0 ⁵⁰			
steamed milk / steamed Oatly	+0 ⁵⁰ / +0 ⁷⁵			

Latte		4	4 ⁵⁰	5
<i>double shot of Big Joy, Grace Harbor whole milk; available iced</i>				
decaf or split-shot	+0			
triple or quad	+1			
breve	+1			
caramel, lavender, or maple	+1 ea.			
vanilla	+0 ⁵⁰			
mocha, Nathan Miller chocolate	+0 ⁵⁰			
substitute Oatly		+0 ⁵⁰	+0 ⁷⁵	+1



specials

On a Passing Cloud 6
a favorite – Oatly, espresso, maple, orange, cinammon; hot or chilled

Shakerato al Limone 4
the martini of coffees: iced espresso shaken with lemon peel, served neat

Camber

every day 8am – 4pm
apéro happy hours 11am – noon 2pm – 4pm



espresso

Big Joy Santa Isabel & San Pedro Necta
dual-origin Guatemala blend
 Coban, Huehuetenango
 washed
 1500 - 1900 masl
notes: grape, baking spice, molasses

Single-Origin, Ethiopia
Sollomo, Guji Zone
 Heirloom
 washed
 1950 - 2250 masl
notes: peach, jasmine, lemon thyme

Goodnight Moon, Decaf
Kayanza Yagikawa, Burundi
 Bourbon
 washed, Swiss Water
 1750 masl
notes: cinnamon, grapefruit, caramel

pour-over

Colombia Palomos del Sur 5
Inzá, Cauca
 Caturra, Colombia
 washed
 1880 - 2000 masl
notes: pomegranate, clementine

Ethiopia Sollomo 5
Guji Zone, Oromia
 Heirloom
 washed
 1950 - 2250 masl
notes: peach, jasmine, lemon thyme

Kenya Kiangoi 6
Rungeto Co-op, Kirinyaga
 SL-34, SL-28
 washed, peaberry
 1700 - 1800 masl
notes: blackberry, hibiscus, cherry

masl stands for meters above sea level

Please no outside food or drink
 We request parties of 6 or greater make reservations.
 20% gratuity for parties of 8 or larger. Thank you.