



BREAKFAST

MORNING CLASSICS

AMERICAN BREAKFAST* 15

Two eggs, artisan bakery toast, roasted potatoes, choice of smoked bacon, ham, or pork sausage

CLASSIC BISCUITS & GRAVY* 13

Sausage and fennel gravy, two eggs, two buttermilk biscuits

“THE VIVI”* 12

Three egg whites, fresh chèvre, soft herbs, seasonal fruit

ALL MEAT & CHEDDAR SCRAMBLE 14

Three eggs, ham, smoked bacon, pork sausage, white cheddar cheese, roasted potatoes

CORNED BEEF HASH* 16

Two sunny-side up eggs, house-made corned beef, Yukon gold potatoes, green onion

SPINACH & MUSHROOM FRITTATA 13

Spinach, onions, shiitake mushrooms, chèvre, roasted tomatoes

CROISSANT SANDWICH* 11

Fried egg, white cheddar cheese, garlic aioli, choice of smoked bacon, ham, or pork sausage, seasonal fruit

BELGIAN WAFFLES 11

Seasonal berries, maple syrup

BREAKFAST BURRITO* 12

Two scrambled eggs, white cheddar cheese, roasted potatoes, salsa, sour cream, choice of smoked bacon, ham, or pork sausage

STUFFED FRENCH TOAST 13

Citrus mascarpone, poached preserved fruit, maple syrup

LIGHTER FARE

STEEL-CUT OATS 6

Poached preserved fruit, brown sugar, butter

SEASONAL FRUIT PLATE 7

Yakima Valley fruit, honey, Greek yogurt

AVOCADO TOAST* 11

Artisan sourdough, fresh ricotta, orange zest, sunny-side up egg

HONEY & VANILLA BEAN GRANOLA 6

Whole rolled oats, dried fruit, almonds, walnuts, Greek yogurt

BEVERAGES Small | Large

GRAPEFRUIT JUICE 3 | 5

ORANGE JUICE 3 | 5

CRANBERRY JUICE 3 | 5

APPLE JUICE 3 | 5

STARBUCKS COFFEE 3

MILK 3 | 5

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. The Rhododendron strives to source and serve local, natural and seasonal products whenever possible. We partner with local purveyors and farms to bring crafted products directly to our tables.

Menu items and prices subject to change. A 20% taxable service charge will be added to parties of ten or more. 100% of the service charge will be distributed to service personnel.