

breakfast

6:30 am - 11 am

brioche french toast 11

house made brioche, fresh berries, pure maple syrup

buttermilk pancakes 11

fresh berries or chocolate chips

classic 10below breakfast* 13

two free range eggs any style, butter roasted fingerling potatoes, toast, fruit, choice of daily's applewood smoked thick cut bacon, smokehouse sausage or vegetarian sausage

build your own omelet* 12 (each additional item .5)

choose three of the following: daily's applewood smoked thick cut bacon, ham, smokehouse sausage, tomato, spinach, mushrooms, scallions, fresh herbs, chèvre, cheddar or pepper jack—served with butter roasted fingerling potatoes and toast

classic eggs benedict* 14

thick cut canadian bacon, two free range poached eggs, hollandaise sauce, butter roasted fingerling potatoes

dungeness crab and avocado benedict* 19

fresh crab, avocado, poached eggs, english muffin, hollandaise sauce

smoked salmon scramble* 14

house smoked salmon, scallions, chives, cream cheese, butter roasted fingerling potatoes

granola and yogurt 8

vanilla or greek yogurt, granola, seasonal berries

bob's red mill oatmeal 6

with brown sugar, golden raisins

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

we proudly support local and northwest purveyors and whenever possible use organic and sustainable ingredients
for this reason, our menus change seasonally

below™

lunch

11 am - 4 pm

grilled chicken salad 15 (GF)

mixed baby greens, organic corn, tomato, aleppo queso croutons (or dairy free croutons), pepitas, avocado lime dressing

salmon salad* 16 (GF, DF)

mixed baby greens, tomato, carrot, watermelon radish, cucumber, yuzu dressing

baby romaine* 9 (GF) without croutons

grana padano croutons, house made caesar dressing

angel hair pasta 12

sundried tomato, kalamata olives, garlic, basil, white wine sauce, parmesan cheese

mac and cheese

creamy white cheddar béchamel, garlic herb bread crumbs

original 6 bacon 7 chicken 8

grilled salmon* 22 (GF)

wild mushroom risotto, roasted candied carrots, orange serrano saffron broth, seared spinach, grilled fennel pepper relish

korean pork tacos 10 make (GF) with no kimchi. make (DF) with no cheese.

marinated smoked pork, kimchi, aged sharp cheddar, white corn tortillas

turkey monte cristo 13

grilled egg dipped texas toast, cheddar cheese, swiss cheese, turkey, cranberry compote

road runner sandwich 15

chicken, bacon, swiss, cheddar, chipotle mayo, grilled sourdough

blta 15

daily's applewood smoked thick sliced bacon, lettuce, avocado, swiss cheese, tomato, black pepper maple aioli, parmesan crusted sourdough bread

10below burger* 15

grass fed beef patty, caramelized onions, butter lettuce, tomato, cheese, brioche bun

**sandwiches and burgers are served with your choice of hand cut fries,
side garden salad or side caesar* salad**

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dinner

5 pm - 10 pm

small plates

dungeness crab cakes 13

bacon, lemongrass baby kale salad,
sweet chili mustard

flat iron roasted cauliflower and crispy brussels 8

herb garlic chimichurri, mild sriracha cream

house made curry roasted hummus 8

vegetables, grilled oxford flatbread

baby back ribs 14

jack daniel's barbecue sauce

baby romaine* 9

grana padano croutons,
house made caesar dressing

salmon salad* 16

mixed baby greens, tomato, carrot,
watermelon radish, cucumber, yuzu dressing

grilled chicken salad 15

mixed baby greens, organic corn, tomato,
aleppo queso croutons, pepitas,
avocado lime dressing

korean pork tacos 11

marinated smoked pork, kimchi,
aged sharp cheddar, white corn tortillas

specialties

add caesar* or garden salad 3

roasted lemon tarragon chicken 21 (GF)

make (DF) with no sauce, gratin potato.
sub fingerling potatoes. antibiotic-free
chicken breast, wild mushroom roasted
garlic sauce, grilled squash, bleu cheese
leek potato gratin

grilled salmon* 22 (GF) make (DF) with no

risotto. sub fingerling potatoes.
wild mushroom risotto, roasted candied
carrots, orange serrano saffron broth,
seared spinach, grilled fennel pepper relish

filet mignon* 28 (GF) make (DF) with no

gratin potato. sub fingerling potatoes.
roasted garlic sherry au jus, tomato black
pepper chutney, bleu cheese leek potato
gratin, grilled asparagus

petite filet mignon and shrimp* 26 (GF)

make (DF) with no sauce.
creamy garlic sauce, garlic herb fingerling
potatoes, grilled asparagus

angel hair pasta 12

sundried tomato, kalamata olives, garlic,
basil, white wine sauce, parmesan cheese

10below burger* 15

grass fed beef patty, caramelized onions,
butter lettuce, tomato, cheese, brioche bun,
hand cut fries

mac and cheese

creamy white cheddar béchamel, garlic herb
bread crumbs

original 6 bacon 7 chicken 8

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