

ChefRicardo.com

Sunday Breakfast 9am-1pm. Hand Cut Home fries, Homemade Bread & Jam
Washington Angus Beef® & Stiebrs Farms Organic Eggs,
Everything is Crafted to Perfection. Enjoy the Chef Ricardo Experience!

The Basic 7.99

Two Poached Eggs, Two Apple Smoked Bacon, Home Fries & Toast

Ham Steak & Eggs 10.99

Natural Hickory Smoked Pit Ham with Grits, Poached Eggs & Red Eye Gravy

Mama Marie's Breakfast Sandwich 7.99

7 Grain Bagel, Eggs, Mascarpone, Natural Pit Ham, Swiss & Tomato, with Home Fries

Disaronno Dipped French Toast 7.99

Homemade Bread, Toasted Almonds, Wild Huckleberries & Honey Butter

Chef Ryle's Macadamia Nut Pancakes Two/5.99 Three/7.99

Honey Butter, Powdered Sugar & Organic Grade B Maple Syrup

Add Two Eggs & Two Bacon \$4.5

Pasta al Carbonara 8.99

Premium Bacon, Italian Parsley, Onions, Fresh Tomatoes, Organic Egg

Tossed with Pine-nuts, Linguine & Parmigiano

Sourdough Biscuits & Gravy 6.99

Fresh Baked Topped with Homemade Italian Sausage Gravy

Add Two Eggs & Two Bacon \$4.5

Eggs à la Benedict 10.99

Perfectly Poached Eggs Layered onto Grilled English Muffin with Thin sliced All
Natural Hickory Smoked Pit Ham, Homemade Hollandaise Sauce. Home Fries.

Add Dungeness Crab \$4 / Florentine \$3

Smoked Salmon Melt 9.99

Open Faced 7 Grain Bagel, Alaskan King Salmon Mascarpone,
Capers, Tomato & Colby Jack. Served with Home Fries

Dad's Favorite Omelette 9.99

4 Organic Eggs, Natural Ham, Caramelized Onions, Red Peppers finished with
Colby Jack Cheese, Served With Home Fries & Toast

Aunt Jo-Ann's Jambalaya 10.99

Sausage, Chicken & Shrimp Slow Cooked with Special Spices

Served with Two Poached Eggs & Toast

Fried Pork Chop 11.99

Pan Fried Bone-In Pork Chop, Sausage Gravy, Poached Eggs, Home Fries & Toast

Royal Steak & Eggs 14.99

Washington Angus 7oz Rib-Eye, Lightly Seasoned & Pan Seared to Perfection Served
with Poached or Ricardo Scramble Eggs, Toast & Home Fries

BLOODY MARIE'S & MIMOSA'S

Fruit Juice & Coffee

We Proudly Serve Caffé D'arte® Coffee! \$2.99 w/ refills

Organic Wood Roasted Beans

Juices \$2.99

Pink Grapefruit, Orange, Apple, Pineapple & Grape Juice, Cranberry

Specialty Cocktails

Bloody Marie! 5.50

Absolute Pepper Vodka, Homemade Marry Mix, Asparagus, Celery, Olives & Salted Rim.

Marie's Manhattan 8.50

Makers Mark, Sweet Vermouth
A dash of bitters, Orange & Cherry

"Rick a Rita" Margarita 6.25

Jose Cuervo Gold, Patrón Citronge, sweet & sour

Kim's Naughty Girl Martini 7.75

A Blend of Pineapple and Absolut Orange

Grey Goose Lemon Drop 8.50

Muddled Lemons, Sweet & Sour & Disaronno

Mimosa 4.50

Champaign, Orange Juice with a Splash of Grand Marnier

Perfect Gin 8.50

Bombay Sapphire, Shaken not Stirred
With a lemon twist.

Orange-Tini 9.50

Absolut Mandarin Orange Vodka & Citronge

Cosmopolitan 8.95

Absolut Mandarin, Citronge, Cranberry & Limes

Red Apple 6.75

Crown Royal, Sour Apple & Cranberry

Beer in the Bottle \$3.50

Miller Light, Mirror Pond, Hefeweizen, Fish Tale Amber, Dick's Danger, Peroni, Moretti, La Rossa, Corona

House Wines 6.75/glass or 24.75/bottle

Red Wine

Cabernet

Big Cab Full of Spices & a Smooth Oaky Finish.

Tempranillo

Medium Body, a Rich Dark Cherry Flavor.

Malbec

Rich Fruit with Plum, Cherry & Light Tannins.

Montepulciano D'Abruzzo

Medium Bodied with Raspberry & Blueberry Notes. A smooth Spicy Finish.

Sangiovese-Merlot

Cherry Aromas Hints of Spice & a Big Finish.

Cabernet-Malbec

Tastes of Dark Red Fruit and Soft Notes of Oak.

White Wine

Segure Viudas Brut

Crisp Tasty Notes with Citrus & Green Apple.

Chardonnay

Tropical & Rich; This Offers a Nose of Mango, Guava and Fig.

Pinot Grigio

A Mix of Melon, Fig and Green Plum.

Riesling

Floral Aroma of Orange Blossom & Honeysuckle with a Sweet Honey Flavor.

*We serve a Generous 6oz Pour
on all House Wines.*

Homemade Desserts

Grandmas Apple Cake 4.95

Yes My Grandma Made This. w/ Vanilla Ice Cream

Organic Carrot Cake 4.95

She Made This too!

New York Cheese Cake 5.95

Cracker Crust, Philadelphia Cream Cheese & Mascarpone Cheese topped with Berry Inglace!

Homemade "Mini" Desserts 2.50ea 6.95 Trilogy

Vanilla Bean Crème Brûlée

Fresh Baked Chocolate Soufflé

Fresh Baked Berry Soufflé

Chef Ryle's Gourmet Tiramisu

Olympic Mountain Ice Cream

Spumoni, Madagascar Vanilla Bean, Dulce de Leche or Seasonal Sorbet