

TOPSIDE'S

Breakfast

Biscuits

215 WILKES ST STEILACOOM, WA
TOPSIDEBARGRILL.COM

HOUSE MADE BISCUIT \$6

served with house made mixed berry jam and whipped butter

BISCUITS & GRAVY \$15

biscuit topped with house made sausage & thyme gravy & chives

UPTOWN S.O.S. \$20

biscuit topped with smoked brisket, bacon, truffle gravy & chives

BREAKFAST BISCUIT SANDWICH \$16

2 eggs any style, Tillamook cheddar. choice of black forest ham or bacon

CHICKEN BISCUIT SANDWICH \$18

buttermilk fried chicken biscuit, with sweet or hot honey sauce & bread & butter pickles



Start off your Breakfast with our House Made Bloody Mary or Mimosa

Benedicts

SALMON B.L.T. \$20

grilled sockeye salmon filet, applewood bacon, spinach, heirloom tomato, poached egg, hollandaise on toasted sourdough

TOPSIDE CLASSIC \$14

two potato & cheese croquettes, poached eggs, hollandaise, crunchy English muffin crumble & chives. Choice of ham or heirloom tomato & avocado

THE CUBAN \$16

ham, roasted pork, gruyere cheese, yellow mustard on toasted brioche topped with pepper relish, tangerine hollandaise, cilantro and a poached egg

Drinks

UNLIMITED REFILLS \$3.50

Coffee, Tea, Cola, Diet Cola, Lemon Lime, Dr Pepper, Root Beer, Lemonade



UNLIMITED REFILLS \$4.50

Strawberry and Raspberry Lemonade

EACH \$3.50

Hot Cocoa, Hot Cider, Milk, Juices: Apple, Pineapple, Grapefruit and Orange

PLEASE, NO SUBSTITUTIONS

***Consuming raw or undercooked product may increase your risk of food borne illness. Cooked to order**

Specialties

Sweets

SUNRISE BREAKFAST \$16

2 eggs, bacon, ham, or sausage, red potato hash & toast. +\$2 for biscuit

SMOKED BRISKET HASH \$18

brisket, red potatoes, roasted tomatoes, sweet onion, peppers, avocado crema, aleppo pepper flakes, chives, eggs

SOURDOUGH SANDWICH \$14

scrambled egg, cheddar, tomato, herbed hollandaise spread & choice of ham or bacon

MONTE CRISTO \$16

ham & turkey, gruyere and coastal cheddar, egg dipped brioche & prickly pear jelly on side

CHARLIES CHEESE OMELET \$12

Tillamook cheddar, gruyere, mozzarella & chives

SHRIMP & GRITS \$18

blackened prawns, sweet onions and peppers, bacon, lobster and tomato cream sauce, over coastal cheddar corn grits with eggs

SHAKSHUKA \$16

2 eggs any style, roasted vegetable ragu, green goddess goat cheese, avocado pickled peppers & toasted flatbread

BACON & HAM SCRAMBLE \$15

applewood bacon, black forest ham, grilled onions & peppers, fresh herbs topped with Tillamook cheddar

SMOKED SALMON QUICHE \$15

smoked sockeye salmon, asparagus, leeks, egg and cream custard, flaky pastry crust with green goddess goat cheese and heirloom tomatoes

HOLY STRAWBERRY! WAFFLE \$14

berry pudding, shortcake crumble, fresh berries, strawberry sauce & strawberry powder

BRIOCHE FRENCH TOAST \$14

bread pudding french toast flavored with cinnamon, vanilla & almond, Chantilly cream & seasonal fruit. real maple syrup on side

GREEK YOGURT PARFAIT \$13

hibiscus rose granola, pistachio, dried figs, fresh fruit, fuji apples & local honey

SATURDAY MORNING CARTOONS \$14

cereal milk panna cotta, cinnamon toast granola, malted milk crumble, lucky charms marshmallows, fresh fruit, guava powder & pineapple orange sauce

Sides

RED POTATO HOME FRIES \$6

with sweet onions & peppers

GREEN SALAD \$8

baby lettuce mix, heirloom tomato, basil, roasted beets, pink pepper vinaigrette, English muffin croutons.

COASTAL CHEDDAR GRITS \$5

topped with cheese & chives

SEASONAL FRUIT \$6

MEAT \$5

applewood smoked bacon, black forest ham, OR apple pork sausage links

2 EGGS \$6

TOASTED SOURDOUGH \$4

PLEASE, NO SUBSTITUTIONS