



360-922-0819

<http://www.ordervikingfood.com>

The Birch Door

**** Attention Customers ****

Dine-in/take-out prices may vary. All prices are chosen by the restaurant. If you would like plasticware and/or napkins, please request them. Please also visit our FAQ page for an important update.

Distance Charge

We happily deliver to surrounding areas! The \$3.99 delivery fee covers the first 4 miles from the restaurant. A \$1 pro-rated, taxable, distance fee will apply for each additional mile. If you have any questions, please call us at 360-922-0819. A working phone number is required to order.

Creative Pancakes

With ingredients baked inside...

Buttermilk Pancakes \$12.87

These are no ordinary pancakes! Our batter is carefully blended by hand using fresh ingredients and contains sourdough yeast and special enzymes to make them light and fine-textured. Served with the highest quality whipped butter and warm maple syrup.

White Chocolate Raspberry Pancakes \$17.02

White chocolate pancakes topped with fresh raspberries and lemon curd and served with homemade raspberry puree syrup.

Buttermilk Pancakes w/ Blueberries \$15.56

Dusted with powdered sugar and served with house-made blueberry syrup.

Buttermilk Pancakes w/ Bacon \$15.56

A genius combination of sweet and savory.

Buttermilk Pancakes w/ Chocolate Chips \$15.37

Chocolaty goodness.

Buttermilk Pancakes w/ Apples & Cinnamon \$15.56

With apples baked inside. Sprinkled with cinnamon sugar and served with our house made apple syrup.

Buttermilk Pancakes w/ Georgia Pecans \$15.56

A taste of the south freshly roasted in our kitchen.

Strawberry-Granola Pancakes \$17.02

Our unique buttermilk batter mixed with house-made granola (contains nuts) and topped with fresh strawberries and whipped cream. Served with warm strawberry syrup.

Buckwheat Pancakes \$14.95

Organic buckwheat flour and old-fashioned goodness is what

makes these pancakes extra special.

Two By Four* \$14.95

Two large eggs cooked to order and four buttermilk pancakes.

Pigs in A Blanket \$15.68

Three sausage links gently rolled up in three buttermilk pancake "blankets" dusted with powdered sugar and topped with whipped butter.

Breakfast Platters

In the gourmet fashion, our extra large eggs are cooked to order in pure clarified butter oil.

The Birch Door Breakfast \$16.78

Two eggs and your choice of meat accompanied by three buttermilk pancakes. Choose from thick sliced bacon, sausage link, sausage patty, thick-sliced ham & Canadian bacon.

The Tradition \$15.19

A large serving of our breakfast style potatoes joined by two eggs cooked to order and your choice of toast with raspberry jam.

Lighter Fare*

A set breakfast to accommodate seniors and those in search of a lighter fare. No substitutions.

Fairhaven Breakfast \$17.02

Two old-fashioned buckwheat pancakes, an assortment of fresh fruit, one egg, coffee, and your choice of small juice.

House Specialties

Fresh Fruit Blintzes \$18.24

My Grandmother's recipe makes this a true Eastern European treat. A creamy and sweet ricotta filling wrapped inside three French crepes and topped with your choice of fresh strawberries or blueberries.

Classic French Toast \$14.21

Two slices of extra thick sourdough bread dipped in our special batter and grilled to perfection.

Blueberry Lemon Cobbler \$17.63

French Toast

Thick slices of French toast rolled in an oat cobbler (contains nuts) and topped with blueberries and whipped cream. Served with real blueberry syrup and homemade lemon curd.

Fresh Fruit Porridge \$14.03

A made-to-order classic featuring organic whole rolled oats, fresh apples, blueberries, strawberries and a dash of cinnamon. Add Georgia pecans or organic raisins for \$0.75.

Yogurt Parfait \$13.79

A large chilled goblet carefully layered with vanilla Greek yogurt, fresh fruit, and our homemade granola (contains nuts).

German Pancake \$18.00

Enjoy a unique experience in breakfast dining. This pancake, as light as the finest custard, is oven-baked until golden brown and served with fresh lemon wedges and powdered sugar. A real bell-ringer!

Corned Beef Hash* \$17.63

Hand carved in-house corned beef with grilled peppers and onions and our home-style potatoes create an elevated take on an old breakfast classic. Served with two extra-large eggs. Add Toast \$2.95

Homemade Biscuits and \$16.17

Country Gravy*

A large cream biscuit blanketed with gourmet country gravy packed with sausage and hand crumbled bacon and tempered with a touch of sherry and thyme. Sided with two extra-large eggs. Add Breakfast Style Potatoes \$4.

49'er Flapjacks \$16.17

Three large, thin, and creamy pancakes --- there is no equal to these in the breakfast category. Sweet and moist, they are simply unforgettable.

French Baked Omelettes

"A good French omelette is a smooth, gently swelling, golden oval that is tender and creamy inside." -Julia Child Made in the French style, our unique omelettes are finished in the oven, and served with Three Buttermilk Pancakes.

Ham and Cheddar Omelette* \$17.69

Plenty of diced ham and cheddar cheese folded into fluffy eggs.

Bacon and Swiss Omelette* \$17.69

A classic filled with bits of gourmet bacon and shredded Swiss cheese.

Western Omelette* \$18.24

A medley of smoked ham, red and green pepper, and onion and sharp cheddar sauteed and perfectly seasoned, all wrapped up in our light and fluffy omelette.

Mexican Omelette* \$18.61

A colorful combination of green and red pepper, onion, bacon and pepper jack cheese, topped with our salsa sour cream sauce and diced tomatoes.

Florentine Omelette* \$18.24

A delicate sautee of mushroom, spinach, and onion, combined with Swiss cheese.

Dubliner Omelette* \$18.00

Chopped in-house corned beef with Swiss cheese gives our French style omelette an Irish twist.

Stylish Egg Entrees

Eggs Nicole \$19.22

Mushrooms, onions, spinach, and Swiss cheese are skillfully sauteed and scrambled into three eggs and served on a toasted croissant under a blanket of hollandaise. Sided with our three buttermilk pancakes.

Eggs Kory \$19.22

Chopped bacon and cheddar cheese folded into three scrambled eggs and set atop a toasted croissant. Finished with a ladle of mushroom sauce and served with our three buttermilk pancakes.

Gourmet Scrambles

All scrambles are made with Four Extra Large Eggs and served with Three Buttermilk Pancakes.

Classic Scramble \$18.00

Your choice of gourmet bacon pieces or diced smoked ham skillfully scrambled with shredded Swiss, sharp cheddar, or pepper jack.

Baja Scramble \$18.24

A delicious saute of green bell peppers, red bell peppers and onions scrambled with pepper jack and topped with diced tomatoes. Served with salsa and sour cream.

High Tide Scramble \$18.91

Wild Pacific smoked salmon gently scrambled with cream cheese and chopped green onion.

Garden Scramble \$18.24

The Chef's selection of fresh seasonal vegetables scrambled with feta cheese and topped with diced tomatoes.

Eggs Benedict*

Choose from five brilliant takes on this breakfast legend. All come with your choice of Three Buttermilk Pancakes or Breakfast Style Potatoes.

Classic Benedict \$18.91

Two poached eggs & Canadian bacon atop a toasted English muffin. Finished with our hollandaise sauce.

Country Style Benedict \$18.91

Two eggs poached and set atop sausage patties and a toasted English muffin. Topped with our mushroom bechamel sauce.

California Benedict \$19.46

Sliced tomato & fresh avocado nestled between two poached eggs & a toasted English muffin. Topped with hollandaise sauce.

Northwestern Benedict \$19.46

Wild Pacific smoked salmon set on a toasted English muffin underneath two poached eggs. Topped with hollandaise and a sprinkle of dill.

Homestead Benedict \$19.46

A toasted English muffin topped with two strips of thick bacon & two poached eggs, smothered in country gravy.

Side Dishes

Thick sliced Bacon \$8.24

Old-Fashioned Ham \$7.93

Sausage Patty \$7.63

Link Sausage \$7.63

Canadian Bacon \$8.48

Breakfast Style Potatoes \$7.20

Toast with Preserves \$4.27

English Muffin w/ Preserves \$4.27

Raspberry

One Egg* \$4.09

Two Eggs* \$5.31

Side of Fruit \$5.67

Hot Drinks

Hot Chocolate \$5.86

Kids Hot Chocolate \$4.39

Espresso

All espresso drinks are 14oz, double shot.

Americano \$4.64

Latte \$5.92

Cappuccino \$5.92

Locally Made Masala Chai \$5.73

Mocha \$6.77

Milk or white chocolate with homemade espresso whipped cream.

Viennese \$6.77

Real cinnamon, vanilla & homemade espresso whipped cream.

Beverages

Breakfast Blend Ground Coffee \$17.02
- 1 lb.

Lotus Coffee Roasters \$4.27
Regular or Decaf

Spice Hut Hot Tea \$4.51

Milk
2%, Skim, or Chocolate

Apple, Cranberry, or Tomato Juice

Fresh-Squeezed Fruit Juices

Fresh-Squeezed Orange Juice

***Our eggs are cooked to order.
Consuming undercooked eggs may
increase the risk of foodborne
illness.**

**Gluten Free Toast and Veggie
Sausages available upon request.**

Handcrafted Lunches

**Our lunches are served Monday
through Friday after 11 AM. We offer
Breakfast Only on Saturdays and
Sundays.**

House Favorites

**All entrees are served with your
choice of house made potato salad or
fries. Gluten-free bread \$1**

The Reuben \$18.61

*Thin sliced corned beef cooked in
our kitchen and topped with local
sauerkraut, melted Swiss and
homemade 1000 island on grilled
marbled rye.*

Bbq Pulled Pork Sandwich \$17.94

*A 1/2 pound of our house roasted
pulled pork topped with homemade
Bbq sauce and coleslaw on a local
bun*

Gourmet Gobbler \$18.61

*Freshly slice, house-roasted turkey
breast, crisp bacon, and melted
Swiss on grilled whole wheat with
lettuce, tomato, and our special
sauce.*

Royal Ham Melt \$18.06

*Thin sliced ham and melted
cheddar cheese on grilled sourdough
bread with lettuce, tomato, and
special sauce.*

The Holiday \$18.24

*House-roasted turkey breast
served on hot grilled whole wheat
with cranberry sauce, cream cheese,
crisp leaf lettuce, and mayo.*

Monterey Melt \$17.63

*Caramelized onion and bell
peppers with melted pepper jack
cheese, sliced avocado, lettuce,
tomato, and mayo on grilled
sourdough. Add thick bacon for
\$2.38.*

The New Yorker \$18.61

*Warm corned beef and melted
Swiss cheese under coleslaw on
marbled rye. Lightly dressed with
homemade 1000 island.*

B.L.A.T \$18.00

*Thick cut bacon, lettuce, tomato,
and avocado on a croissant with a
hint of mayo.*

Monte Cristo \$18.24

*Thinly sliced ham and melted
Swiss cheese nestled between two
pieces of golden egg-battered
sourdough. Dusted with powdered
sugar and sided with raspberry
preserves.*

Gourmet Burgers

**Our 6 oz. hand-formed burgers are
100% ground chuck. All entrees are
served with your choice of house
made potato salad or fries.**

Gluten-free bun \$1

Classic Burger \$15.80

*Leaf lettuce, sliced tomato, red
onion, and our specialty drive-in
sauce. Add sharp cheddar, pepper
jack or Swiss for \$1.16. Add thick
bacon \$2.38.*

Bacon Bleu Burger \$19.34

Melted bleu cheese crumbles, sliced bacon, and caramelized onions served on a warm bun with lettuce, tomato, and cajun aioli.

Mushroom Swiss Burger \$17.63

Flavorful sauteed mushrooms piled high on our ground chuck burger and covered in melted Swiss cheese. Served with lettuce, tomato, onion, and drive-in sauce.

Electric Horseman Burger \$17.39

Our ground chuck burger smothered in homemade BBQ sauce, with pepperjack cheese, jalapenos, sliced tomato, and topped with fresh coleslaw.

Entree Salads

Salads are made with the freshest ingredients, with dressings prepared from scratch. All salads come with a rustic roll.

Rustic Caesar \$15.56

Fresh greens tossed in our robust Caesar dressing. Garnished with thickly shaved Italian cheeses, homemade croutons, and a lemon wedge.

Strawberry Fields \$18.85

A bed of mixed greens topped with fresh strawberries, crisp bacon pieces, feta cheese, and roasted pecans. Served with our creamy balsamic dressing.

Harvest Salad \$20.13

Fresh mixed greens topped with chopped apples, candied walnuts, bleu cheese crumbles, and sliced turkey breast. Served with our apple cider vinaigrette.

Farmhouse Salad \$19.22

Starting with vibrant mixed greens, we pile on cucumbers, cherry tomatoes, avocado, cheddar, Swiss, diced smoked ham, crumbled bacon, and homemade croutons. Served with your choice of dressing.

Soup

Seasonal Soup Cup \$8.05

Seasonal Soup Bowl \$9.70

Served with a rustic roll.

The Trio \$15.80

A cup of our homemade soup, a rustic roll, and a large garden salad with your choice of homemade dressing.

****Consuming undercooked meat may increase your risk of foodborne illnesses.***