



360-922-0819

<http://www.ordervikingfood.com>

Skylark's Hidden Cafe

**** Attention Customers ****

Dine-in/take-out prices may vary.

Single-use items, such as plasticware, chopsticks, condiments, and napkins, will not be included unless requested.

Distance Charge

We happily deliver to surrounding areas! The \$4.99 delivery fee covers the first 4 miles from the restaurant. A \$1.25 pro-rated, taxable, distance fee will automatically apply for each additional mile. Your driver receives the entire delivery fee and tip. If you have any questions, please call us at 360-922-0819. A working phone number is required to order.

Exclusive to Viking Food!

This restaurant is only available for delivery through Viking Food!

Please Note:

Skylark's is proud to exclusively use Bellingham's Avenue Bread for all of our sandwiches, burgers, toast, and sides.

Brunch

Served until 3 PM.

Rise & Shine

Breakfast Sandwich \$16.10
Scrambled egg with cheddar cheese on an English muffin. Served with breakfast potatoes. (V)

Biscuits & Gravy \$11.50
Two house-made biscuits topped with sausage gravy.

Breakfast Burrito \$27.60
Scrambled eggs, pork sausage, bacon, ham, black beans, cilantro lime crema, salsa, and Swiss cheese wrapped in a flour tortilla. Served with breakfast potatoes.

Chicken N Waffles \$20.70
Crispy buttermilk chicken breast, Belgian waffle, and honey drizzle. Served with whipped butter and syrup.

Traditional Breakfast \$25.30
Two eggs served with your choice of meat, breakfast potatoes, and your choice of toast.

Traditional Breakfast - No Meat \$19.55
Two eggs, breakfast potatoes, and your choice of toast. (No meat.)

Asparagus & Gruyere Quiche \$20.70
Asparagus and smoked gruyere quiche served with a side of fruit and your choice of toast.

Omelettes

California Avocado \$26.45

*Hickory smoked bacon, tomatoes,
avocado, provolone, and sour cream.
Served with breakfast potatoes and
your choice of toast.*

Farmers Veggie \$26.45

*Tomatoes, avocado, spinach, red
onions, bell peppers, and provolone.
Served with breakfast potatoes and
your choice of toast. (V)*

Carnivore \$26.45

*Ham, pork sausage, hickory
smoked bacon, Swiss, and cheddar
cheese. Served with breakfast
potatoes and your choice of toast.*

Benedicts

Blackened Shrimp Benedict \$29.90

*House-made grit cakes, blackened
shrimp, remoulade, avocado,
tomatoes, poached eggs, and
Hollandaise. Served with breakfast
potatoes.*

Blackened Shrimp Benedict - \$16.10

Half Portion

*Half portion of house-made grit
cakes, blackened shrimp, remoulade,
avocado, tomatoes, poached eggs,
and Hollandaise. Served with
breakfast potatoes.*

Florentine Benedict \$28.75

*English muffin, poached eggs,
pesto burrata spread, tomatoes,
portabella, spinach, and Hollandaise.
Served with breakfast potatoes. (V)*

Florentine Benedict - Half \$14.95

Portion

*Half portion of English muffin,
poached eggs, pesto burrata spread,
tomatoes, portabella, spinach, and
Hollandaise. Served with breakfast
potatoes. (V)*

Traditional Benedict \$26.45

*English muffin, ham, poached
eggs, and Hollandaise. Served with
breakfast potatoes.*

Traditional Benedict - Half \$13.80

Portion

*Half portion of English muffin, ham,
poached eggs, and Hollandaise.
Served with breakfast potatoes.*

Skylark's Bakery

Banana Bread \$11.50

*Our house-made banana bread,
grilled and served with whipped
butter. (V)*

Avocado Toast \$11.50

*Avenue Bread's Rosemary
Sourdough, smashed avocado,
roasted peppers, and feta. (V)*

From The Griddle

Lemon Ricotta Pancakes \$9.20

*Large, delicious lemon ricotta
pancakes served with blueberry
compote, butter, and syrup. (V)*

Banana Bread French Toast \$29.90

*House-made banana bread French
toast topped with maple walnut glaze.
(V) ** Bellingham Alive Magazine
award winner. ***

Belgian Waffle \$11.50

*Fresh Belgian waffle served with
butter and syrup. (V)*

Traditional French Toast \$17.25

*Three pieces of traditional French
toast served with butter and syrup.
(V)*

Lunch

Served until 3 PM.

Small Plates

Baked Brie & Blackberry Sauce \$22.20

*8 Oz wheel of baked brie cheese
topped with blackberry sauce. Served
with rosemary sourdough crostinis.*

Local Manila Clams \$28.75

12 Oz local manila clams, white wine, grape tomatoes, shallots, garlic, and fresh herbs. Served with a slice of rosemary sourdough bread.

Grit Cakes & Remoulade \$11.50

Three house-made fried grit cakes served with remoulade and a lemon wedge. (V)

Grilled Rosemary Sourdough \$11.50

Four thick slices of Avenue Bread's Rosemary Sourdough served with balsamic and extra virgin olive oil. (VG)

Brussels Sprouts \$17.25

Parmesan, shaved red onions, smoked bacon, and balsamic syrup. (GF)

Steak Bites \$26.45

USDA Choice beef steak marinated in soy, sesame, and green onions.

Beef Sliders \$14.95

Three 2 Oz beef sliders with lettuce, tomatoes, red onions, mayo, and deli mustard served on Avenue Bread slider buns.

BBQ Pulled Pork Sliders \$14.95

Three BBQ pulled pork sliders with BBQ sauce, coleslaw, and pickles served on Avenue Bread slider buns.

Sandwiches

Served with your choice of side.

French Dip \$24.15

Your choice of roast beef or turkey and Swiss cheese on Avenue Bread rosemary sourdough hoagie. Served with au jus.

Caprese BLT \$16.10

Hickory smoked bacon, tomatoes, lettuce, pesto burrata spread, and balsamic reduction served on your choice of bread.

Crispy Chicken Sandwich \$26.45

Crispy buttermilk-battered chicken breast, chipotle aioli, pickles, tomatoes, and lettuce served on an Avenue Bread bun.

Veggie Melt \$20.70

Avenue French bread, pesto burrata spread, tomatoes, roasted red peppers, spinach, and provolone. (V)

Blackened Shrimp Wrap \$21.85

Blackened shrimp, remoulade, shredded cabbage, tomatoes, and avocado in a flour wrap.

Soups & Salads

Summer Berry Salad \$10.35

Mixed greens, strawberries, blueberries, blackberries, red onions, burrata, and candied pecans. Served with creamy balsamic dressing. (GF, V)

Lemon Asparagus Salad \$10.35

Blanched asparagus, arugula, grape tomatoes, shaved Parmesan, and toasted pine nuts. Served with lemon vinaigrette.

House Caesar Salad \$10.35

Romaine, Parmesan, croutons, and lemon. Served with house-made dressing.

Skylark's Clam Chowder \$11.50

Seven time champion - Chuckanut Chowder Cook-off.

Soup of the Day \$9.20

House-made soup.

Seafood & Burgers

Served with your choice of side.

Skylark's Fish N Chips - Cod \$27.60

Three pieces with panko breading. Served with fries and coleslaw.

- Skylark's Fish N Chips - Halibut** \$16.80
*Two pieces with tempura batter.
 Served with fries and coleslaw.*
- Black Bean Garden Burger** \$21.85
*Grilled black bean garden burger
 patty, provolone, pesto, tomatoes,
 red onions, and lettuce served on an
 Avenue Bread bun. (V)*
- Bistro Burger** \$21.85
*Half pound Angus beef patty,
 lettuce, tomatoes, red onions, mayo,
 and deli mustard served on an
 Avenue Bread bun.*
- Avocado Chicken Burger** \$24.15
*Grilled chicken, avocado,
 provolone, lettuce, tomatoes, mayo,
 and deli mustard served on an
 Avenue Bread bun.*
- Skylark's Fish Wrap** \$21.85
*Alaskan long-line caught cod, fresh
 coleslaw, cilantro, tomatoes, lime
 crema, and Fresno Chile hot sauce
 on a flour tortilla.*

Dinner

Served from 3 PM to close.

Small Plates

- Baked Brie & Blackberry Sauce** \$22.20
*8 Oz wheel of baked brie cheese
 topped with blackberry sauce. Served
 with rosemary sourdough crostinis.*
- Local Manila Clams** \$28.75
*12 Oz local manila clams, white
 wine, grape tomatoes, shallots,
 garlic, and fresh herbs. Served with a
 slice of rosemary sourdough bread.*
- Grit Cakes & Remoulade** \$11.50
*Three house-made fried grit cakes
 served with remoulade and a lemon
 wedge. (V)*
- Grilled Rosemary Sourdough** \$10.35
*Four thick slices of Avenue Bread's
 Rosemary Sourdough served with
 balsamic and extra virgin olive oil.
 (VG)*
- Brussels Sprouts** \$17.25
*Parmesan, shaved red onions,
 smoked bacon, and balsamic syrup.
 (GF)*
- Steak Bites** \$23.00
*USDA Choice beef steak
 marinated in soy, sesame, and green
 onions.*
- Beef Sliders** \$13.80
*Three 2 Oz beef sliders with
 lettuce, tomatoes, red onions, mayo,
 and deli mustard served on Avenue
 Bread slider buns.*
- BBQ Pulled Pork Sliders** \$14.95
*Three BBQ pulled pork sliders with
 BBQ sauce, coleslaw, and pickles
 served on Avenue Bread slider buns.*
- Soups & Salads**
- Summer Berry Salad** \$10.35
*Mixed greens, strawberries,
 blueberries, blackberries, red onions,
 burrata, and candied pecans. Served
 with creamy balsamic dressing. (GF,
 V)*
- Lemon Asparagus Salad** \$10.35
*Blanched asparagus, arugula,
 grape tomatoes, shaved Parmesan,
 and toasted pine nuts. Served with
 lemon vinaigrette.*
- Classic Caesar Salad** \$10.35
*Romaine, Parmesan, croutons,
 and lemon. Served with house-made
 dressing.*
- Skylark's Clam Chowder** \$11.50
*Seven time champion - Chuckanut
 Chowder Cook-off.*
- Soup of the Day** \$9.20
House-made soup.

Burgers & Sandwiches

Served with your choice of side.

Bistro Burger \$21.85

Half pound hand-formed Angus beef patty, butter lettuce, tomatoes, red onions, mayo, and deli mustard served on an Avenue Bread bun.

Black Bean Garden Burger \$21.85

Grilled black bean garden burger patty, provolone, pesto, tomatoes, red onions, and lettuce served on an Avenue Bread bun. (V)

Avocado Chicken Burger \$24.15

Grilled chicken, avocado, provolone, lettuce, tomatoes, mayo, and deli mustard served on an Avenue Bread bun.

Crispy Chicken Sandwich \$26.45

Crispy buttermilk-battered chicken breast, chipotle aioli, pickles, tomatoes, and lettuce served on an Avenue Bread bun.

French Dip \$24.15

Your choice of roast beef or turkey and Swiss cheese on Avenue Bread rosemary sourdough hoagie. Served with au jus.

Blackened Shrimp Wrap \$21.85

Blackened shrimp, remoulade, shredded cabbage, tomatoes, and avocado in a flour wrap.

Skylark's Fish Wrap \$21.85

Alaskan long-line caught cod, fresh coleslaw, cilantro, tomatoes, lime crema, and Fresno Chile hot sauce on a flour tortilla.

Mains

Skylark's Fish N Chips - Cod \$27.60

Three pieces with panko breading. Served with crispy fries, lemon, coleslaw, and tartar.

Skylark's Fish N Chips - Halibut \$26.80

Two pieces with tempura batter. Served with crispy fries, lemon, coleslaw, and tartar.

Wild Sockeye Salmon \$34.50

6 Oz wild Sockeye salmon served on a bed of wild rice with red curry sauce.

Pork Milanese \$23.00

6 Oz pork loin chop, pounded and breaded. Topped with tomato puree, basil oil, and arugula tossed with lemon juice and Parmesan. Served with a lemon wedge.

Flat Iron Certified Angus Steak \$44.85

8 Oz USDA Choice certified Angus beef, marinated and sliced to order. Served with Yukon gold garlic mashed potatoes, whiskey cream sauce, and seasonal veg.

USDA Choice Angus Ribeye Steak \$64.40

12 Oz USDA Choice certified Angus beef with garlic compound butter, Yukon gold garlic mashed potatoes, and seasonal veg.

Marsala Free-Range Chicken \$27.60

6 Oz free-range chicken breast with creamy mushroom marsala sauce, Yukon gold garlic mashed potatoes, and seasonal veg. (GF)

Pasta

Skylark's Stroganoff \$35.65

USDA Choice braised beef short rib, red wine, spices, garlic, onions, crimini mushrooms, mushroom stock, sour cream, egg noodles, and parsley.

Blackened Free-Range Chicken Fettuccine \$32.20

Cajun-spiced alfredo sauce, grilled corn, red peppers, grape tomatoes, 6 Oz blackened chicken breast, and

*fresh herbs. Served with grilled
rosemary sourdough.*

Creamy Garlic Fettuccine \$31.05

Alfredo & Prawns

*Creamy garlic alfredo sauce,
portobello mushrooms, shaved
Parmesan, prawns, and fresh herbs.
Served with grilled rosemary
sourdough.*

Zucchini Pasta \$26.45

*Zucchini zoodles, pesto, grilled
corn, roasted red peppers, pine nuts,
and Parmesan. (GF, V)*

**V = Vegetarian / VG = Vegan / GF =
Gluten-Free**

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