

T H E
G E O R G E
BREAKFAST MENU

BREAKFAST BUFFET

Saturdays & Sundays from 7am-11am
\$32 PER ADULT
\$24 PER CHILD (AGES 5-12)
Includes drip coffee or choice of juice

CLASSICS

OLYMPIC BREAKFAST 28

Eggs any Style, Herbed Breakfast Potatoes
Choice of Toast
Choice of Meat (Bacon, Pork or
Chicken Apple Sausage)

SWEET POTATO HASH 22

Seasonal Vegetables, Beyond Meat
Multigrain Bread, Tomato Agrodolce
*Option to Substitute Crispy Tofu
*Add Sunny Side Egg +5 V/L/GF

DUNGENESS CRAB TOAST 27

Mashed Avocado, Mixed Greens
Pickled Fresno Chilis, Poached Eggs L/SS
*Option to Substitute Crispy Tofu

TRADITIONAL BENEDICT 21

English Muffin, Poached Eggs*, Smoky Hollandaise
Herbed Breakfast Potatoes, Spinach (GF Avail)
*Add Tasso Ham +6
*Add Local Dungeness Crab +15

PB&J FRENCH TOAST 19

Berry Compote, Marshmallow Fluff VEG/L

DUNGENESS CRAB OMELETTE 29

Sundried Tomato, Soft Herbs
Beecher's Local Cheese, Herbed Breakfast Potatoes L/SS
*Option to Substitute Egg Whites
*Option to Substitute Cheese

SINGLE EGG 7

BREAKFAST MEAT 8

Applewood Smoked Bacon, Pork Sausage
or Chicken Apple Sausage, Tasso Ham GF

TOAST 7

Wheat, Sourdough, English Muffin, or Gluten Free

QUICK
START

SALMON LOX 24

Capers, Pickled Red Onion, Toasted Bagel
Whipped Cream Cheese (GF Avail)

GREEK YOGURT PARFAIT 14

House Granola
Seasonal Fruit Compote, Mint VEG/L

SMOOTHIE BOWL 14

Dates, Cinnamon, Coconut, Bee Pollen GF

SPICED STEEL CUT OATS 14

Candied Orange, Toasted Walnuts
Sultanas V

DRINKS

GREEN JUICE 13

Honeydew, Spinach, Cucumber, Mint, Pineapple

MANGO JUICE 12

JUICE 6

Orange, Grapefruit, Cranberry, Pineapple, Tomato

DRIP COFFEE 6

HC Valentine

FAIRMONT LOT 35 TEA 6

Sustainably Sourced

ESPRESSO 6

HC Valentine

LATTE, CAPPUCINO, MOCHA 7

HC Valentine

SIDES

BAGEL 7

Plain or Everything, Cream Cheese

HERBED BREAKFAST POTATOES 8

FRUIT BOWL 14

HOUSE MADE PASTRIES 8/EA



V = Vegan, VEG = Vegetarian, L = Local, SS = Sustainably Sourced

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

We are dedicated to sourcing local, organic, and sustainable seafood, in order to promote environmental well-being and deliver a memorable dining experience to our guests.

@thegeorgeseattle #thegeorgeseattle 6.6.24