

Creative Pancakes

BUTTERMILK PANCAKES

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. **11.55**

With ingredients baked inside...

BLUEBERRIES

Dusted with powdered sugar and served with house-made blueberry syrup. **13.85**

BACON

A genius combination of sweet and savory. **13.85**

CHOCOLATE CHIPS

Chocolaty goodness. **13.70**

APPLES AND CINNAMON

With apples baked inside. Sprinkled with cinnamon sugar and served with our house made apple syrup. **13.85**

GEORGIA PECANS™

A taste of the south freshly roasted in our kitchen. **13.85**

BUCKWHEAT PANCAKES

Organic buckwheat flour and old-fashioned goodness is what makes these pancakes extra special. **13.70**

FRESH POTATO PANCAKES

Freshly grated potatoes, cream and a perfect blend of nutmeg and other seasonings, served with applesauce and sour cream. **13.70**

SILVER DOLLAR PANCAKES

Ten petite buttermilk pancakes. **10.85**

Stylish Egg Entrees

In the gourmet fashion, our extra large eggs are baked (not fried) in pure clarified butter oil.

MEAT AND EGGS*

Two eggs and your choice of meat accompanied by three buttermilk pancakes.

Choose from:

Thick Sliced Bacon	15.25
Link or Country Sausage	14.75
Old Fashioned Ham	15.25
Canadian Bacon	15.45

TWO BY FOUR*

Two large eggs cooked to order and four buttermilk pancakes. **13.50**

THE TRADITION*

A large serving of our breakfast style potatoes joined by two eggs cooked to order and your choice of toast with straight-from-the-farm preserves. **13.50**

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

*** This item contains nuts*

COCKTAILS



BLOODY MARY

Made with our homemade Bloody Mary recipe and Ketel One vodka. Garnished with bacon, lemon, celery, and pickled veggies. **10.45**



SCREWDRIVER OR GREYHOUND

Made with fresh-squeezed orange or grapefruit juice and Ketel One vodka. **10.45**

FRESH-SQUEEZED FRUIT JUICES

We freshly squeeze our juices every single morning. We don't add anything to our juice. What comes out of the fresh, carefully selected fruit is what you taste. It's how we think fresh juice should be.

Freshly-Squeezed Orange or Grapefruit 5.25



BEVERAGES

Hot Coffee:		Juices: Apple, Cranberry,	
Freshly Brewed	3.95	Tomato	4.25
Decaffeinated	3.95		<i>Kid</i> 3.95
Hot Tea	3.95	Fresh-Squeezed	
Fresh Brewed		Orange Juice	5.25
Iced Tea	3.95		<i>Kid</i> 4.25
House-squeezed		Milk – 2%, or Skim or	
Lemonade	4.95	Chocolate	3.95
Old Golfer (aka Arnold			<i>Kid</i> 3.50
Palmer)	4.95	Creamy Hot	
		Chocolate	5.45
Soft Drinks: <i>Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper</i>			
Bottomless Glass			3.95



ESPRESSO

All espresso drinks are 14oz

Americano	4.25	Cappuccino	5.25
Latte	5.25	Chai	5.15

Mocha

Creamy Chocolate, homemade espresso whipped cream **5.95**

Viennese

Real cinnamon, vanilla, homemade espresso whipped cream **5.95**

Extra shot	1.50
Add Flavoring	1.00

Mimosas

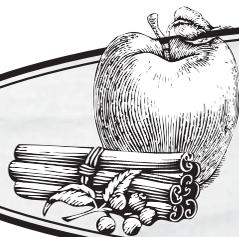
Fresh-squeezed Orange or Grapefruit juice, as well as blueberry, peach, or pomegranate juice

7.95





House Specialties



APPLE PANCAKE

This is the pride of our kitchen! Made in the tradition of a soufflé, baked in our oven until at least 3 inches high, filled with fresh apples (peeled and cut in-house) and covered with a pure cinnamon sugar glaze, this is a pancake you'll talk about forever! **16.75**

GERMAN PANCAKE

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! **15.75**

49'ER FLAPJACKS

Three large, creamy pancakes--there is no equal to these in the breakfast category. Sweet and moist, they are simply unforgettable. **14.75**

Try the 49ers in the Scandinavian tradition by adding lingonberries from Sweden **add \$1.95**

EGGS NICOLE*

A dish as beautiful as its name... A delicate blend of skillfully sauteed mushrooms, onions, and spinach prepared with three scrambled eggs and Swiss cheese on an open face croissant enhanced with a covering of hollandaise sauce. Served with freshly grated potato pancakes. **16.80**

EGGS CASEY*

Pieces of gourmet 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 three buttermilk pancakes. **16.80**

EGGS BENEDICT*

A traditional favorite our chefs perfected. We start with an english muffin topped with our special Canadian bacon and two poached eggs and covered with hollandaise sauce for your utmost pleasure. Served with freshly grated potato pancakes. **16.80**

"EGGS BENNY" - COUNTRY STYLE*

A whole wheat english muffin topped with country sausage, two poached eggs and a blanket of our gourmet mushroom sauce. Served with freshly grated potato pancakes. **16.80**

PIGS IN A BLANKET

Three sausage links gently rolled up in three buttermilk pancake "blankets" dusted with powdered sugar and topped with whipped butter. **14.20**



THICK SLICED BACON

If you have never tried our bacon before then you are missing out. A local Seattle butcher cuts it extra thick for us. Each order is four pieces and weighs over a half of a pound. Hardwood smoked and grilled to perfection. Order a side... but beware, our bacon has been known to cause selfishness. **7.25**

SMOKED SALMON BENEDICT*

Local wild pacific smoked salmon set on a toasted English muffin underneath two poached eggs. Topped with hollandaise and a sprinkle of dill. Served with four buttermilk pancakes. **18.55**

YOGURT PARFAIT**

A frosty goblet carefully layered with Vanilla Greek Yogurt, fresh berries and our homemade granola. **11.75**

FRENCH TOAST

Two giant slices of sourdough bread dipped in egg and whipping cream batter and grilled to perfection. **12.85**

BLUEBERRY COBBLER FRENCH TOAST**

Thick sides of French toast rolled in homemade oat-cobbler and topped with blueberries and our homemade whipped cream. Served with our Homemade blueberry compote. **15.25**

FRUIT BLINTZES

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 strawberry, blueberry, or cherry. **15.95**

QUICHE DU JOUR

A savory French custard dish made with carefully selected ingredients then baked into a crust. Enjoy a hearty slice sided with homemade breakfast potatoes and toast. **16.25**

OAK TABLE PORRIDGE

We start with whole rolled oats and cook it to order with fresh apples, strawberries, blueberries, and a touch of cinnamon sugar. Served with cream and brown sugar. **12.50**

KIJafa CHERRY CREPES

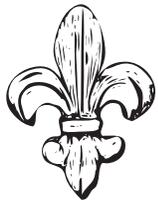
Delicate crepes filled with Montmorency cherries poached in cherry syrup and tempered with Kijafa cherry wine. A Danish favorite. **15.75**

STRAWBERRY CREPES

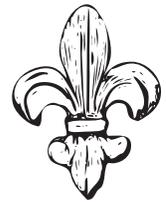
Our delicate French crepes filled and topped with fresh strawberries and dusted with powdered sugar. **15.75**

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

*** This item contains nuts*



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

WESTERN OMELETTE*

A medley of smoked ham, green pepper, and onion sauteed and perfectly seasoned, all wrapped up in our light and fluffy omelette. **15.95**
With your choice of cheese add 1.25

MEXICAN OMELETTE*

A colorful combination of green and red pepper, onion, and diced ham finished with our Mexican sour cream sauce and diced tomatoes. **16.25**
With your choice of cheese add 1.25

ITALIANO OMELETTE*

Featuring Uli's Pacific Northwest artisan sausage, fresh spinach and onion skillfully sauteed and folded inside one of our fluffy omelettes. **16.25**
With your choice of cheese add 1.25

HAM AND CHEDDAR OMELETTE*

Plenty of diced smoked ham and Tillamook Sharp Cheddar Cheese folded into fluffy eggs. **15.75**

BACON AND SWISS OMELETTE*

A classic filled with bits of gourmet bacon and shredded Swiss cheese. **15.75**

CHORIZO OMELETTE*

Chorizo sausage, smoked peppers and onions, and pepper jack cheese, topped with an avocado crema and diced tomatoes. **16.75**

SHRIMP OMELETTE*

Large bay shrimp in a French baked omelette topped with Bechamel sauce. **16.95**
With your choice of cheese add 1.25

MUSHROOM OMELETTE*

Our mushroom and sherry béchamel sauce is the star of this omelette as it is served atop eggs woven with sliced mushrooms. Served with freshly grated potato pancakes. **16.25** With your choice of cheese add 1.25



GOURMET SCRAMBLES

*All gourmet scrambles are served with three buttermilk pancakes.
Egg whites available for an additional 1.00.*

GARDEN SCRAMBLE*

Fresh vegetables (chef's choice), lightly sautéed, are scrambled with eggs and Tillamook Sharp Cheddar Cheese topped with diced tomato. **15.75**

HAM SCRAMBLE*

Eggs scrambled with smoked ham and Tillamook Sharp Cheddar Cheese. An old-time favorite. **15.95**

SWISS SCRAMBLE*

Gourmet bits of bacon and Swiss cheese scrambled with eggs. **15.95**

ITALIAN SCRAMBLE*

A delicious blend of Uli's Pacific Northwest artisan sausage, spinach, onions, and Swiss cheese folded into scrambled eggs, topped with diced tomatoes. **16.45**

Lighter Fare

A set breakfast to accommodate seniors and those in search of a lighter fare.

BUTTERMILK BREAKFAST*

Two buttermilk pancakes, one egg, and your choice of two sausage links or two thick slices of bacon. Served with coffee and a small juice of your choice. **14.85**

FRENCH TOAST BREAKFAST*

One slice of French toast, one egg, and your choice of two sausage links or two thick slices of bacon. Served with coffee and a small juice of your choice. **15.45**

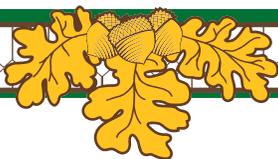
SIDE DISHES

Thick sliced Bacon	7.25
Old-fashioned Ham	7.05
Sausage Patties	6.45
Link Sausage	6.45
Canadian Bacon	7.55
Breakfast Style Potatoes	5.95
Toast with Preserves	3.85
English Muffin w/ Preserves	3.95
One Egg*	3.95
Two Eggs*	4.95
Fresh Cut Fruit Plate	4.95
Seasonal Berries & Cream	Market Price

Gluten-free bread available for an additional charge.

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

*** This item contains nuts*



Handcrafted Lunches

*Our lunches are served Monday through Friday after 11:00 a.m.
We offer "Breakfast Only" on Saturdays and Sundays.*

House Favorites

All sandwiches served with a garden salad or waffle fries.

GOURMET GOBBLER

Freshly sliced, house-roasted turkey breast, crisp bacon, and melted Swiss on grilled whole wheat with lettuce, tomato, and our special sauce. **15.95**

THE ALASKAN

Plenty of smoked ham, plump bay shrimp, Swiss cheese, topped with sliced tomato and a special sauce on grilled wheat bread. **16.80**

ROYAL HAM MELT

Thin sliced smoked ham and melted cheddar cheese on grilled sourdough bread with lettuce, tomato, and special sauce. **15.80**

GRAND B.L.T.

Our thick cut bacon, lettuce, tomato, and melted cheddar on grilled sourdough dressed with special sauce. **15.80**

TURKEY PITA

Freshly sliced, house-roasted turkey and cheddar cheese together with tomato, lettuce and a touch of mayonnaise wrapped in a warm pita. **15.80**

GREEK PITA

Grilled julienned chicken, feta cheese, lettuce and tomato and a creamy homemade cucumber sauce all wrapped in a warm pita. **15.95**

QUICHE DU JOUR

A favorite French peasant dish, this light egg custard is baked with the chef's choice of fresh and seasonal ingredients. Served with a garden salad and a whole wheat roll. **16.25**



GOURMET BURGERS*

Our 1/3 lb. burgers are fresh ground chuck, hand pattied and char-broiled and topped with tomato, lettuce and our special sauce. Served with a garden salad or waffle fries.

CLASSIC BURGER*

Our 1/3 lb burger served with leaf lettuce, sliced tomato, and our specialty sauce. **14.40**
Add cheddar or Swiss **1.25**

BACON BURGER*

Our 1/3 lb burger topped with aged cheddar cheese and strips of crispy bacon. Garnished with lettuce and tomato. **15.95**

PATTY MELT*

A 1/3 lb burger topped with grilled onions served between melted Swiss on grilled rye bread. **14.70**

BLEU BURGER*

A 1/3 lb patty topped with thick bacon, grilled onions, and bleu cheese crumbles. Homemade bleu cheese dressing, lettuce, and tomato finish this burger. **16.15**

DELI SANDWICHES

Sandwiches come on your choice of breads: marbled rye, whole wheat or sourdough. For croissant add .50. Served with a garden salad or waffle fries.

TURKEY & AVOCADO

Freshly sliced, house-roasted turkey breast, avocado, cream cheese, lettuce, tomato and a hint of mayo served on your choice of whole wheat, sourdough, or rye. **15.65**
Try it on a croissant, add **1.00**

VEGGIE SANDWICH

Fresh avocado, tomato, red onion, cucumber, lettuce, cream cheese, and a hint of mayo stacked on your choice of whole wheat, sourdough, or rye. **15.45**
Try it on a croissant, add **1.00**

SHRIMP AND AVOCADO

A generous portion of delicious bay shrimp with fresh avocado and cream cheese on whole wheat, sourdough, or rye with mayonnaise lettuce and tomato. **16.65**
Try it on a croissant, add **1.00**

GRILLED CHICKEN SANDWICHES

*Our chicken breasts are house marinated and served on a ciabatta roll.
Served with your choice of Waffle Fries or a Garden Salad.*

THE NASHVILLE

Grilled chicken breast smothered in homemade BBQ sauce, with smoked cheddar cheese, red onion, lettuce, tomato and mayo. **16.45**

THE NEW ORLEANS

Cajun rubbed chicken breast with caremlized onions, pepper jack cheese, house made cajun aioli, lettuce, and tomato. **16.45**

LE CORDON BLEU

Our marinated grilled chicken breast, smokey thin sliced ham and Swiss cheese, all topped with dijon mustard, lettuce, tomato and mayo. **16.45**

THE BUFFALO

Hot and Spicy Buffalo sauce and our homemade blue cheese dressing makes this chicken breast tasty, with avocado, lettuce, and tomato. **16.45**

*Consuming undercooked meat may increase your risk of foodborne illness

** This item contains nuts



Entrée Salads

Salads are made with the freshest ingredients, with dressings prepared from scratch.
Each is served with a warm whole wheat roll.

RUSTIC CAESAR

Fresh mixed greens tossed in our robust Caesar dressing. Garnished with thickly shaved Italian cheeses, homemade croutons, and a lemon wedge. **13.15**
Top With Grilled Chicken 5.95 Top With Shrimp 6.95

BARBECUE CHICKEN SALAD

Grilled chicken breast, marinated in our homemade BBQ sauce, blue cheese crumbles, black beans, avocado and black olives all displayed beautifully over a bounty of fresh greens.. With bleu cheese dressing. **16.75**

SESAME CHICKEN SALAD

Julianne chicken, avocado, mandarin oranges, black olives, and slivered almonds on a fresh bed of greens. Served with a sweet and spicy sesame dressing. **16.95**

FARMHOUSE SALAD BOWL

Starting with vibrant mixed greens, we pile on cucumbers, cherry tomatoes, hardboiled egg, cheddar, Swiss, diced smoked ham, crumbled bacon, and homemade croutons. Served with your choice of dressing. **16.95**

SHRIMP SALAD

Large bay shrimp piled on fresh-cut greens, topped with cucumbers, cherry tomatoes, hardboiled egg, cheddar and Swiss cheeses, and homemade croutons. Served with your choice of dressing. **17.95**

SOUP DU JOUR

Bowl served with a roll **9.50**
Cup **7.50**



ASK ABOUT OUR
HOMEMADE DESSERTS

THE TRIO

A cup of our homemade soup, a warm whole wheat roll, and a large garden salad with your choice of homemade dressing. **13.95**

House-made Dressings: *Apple Cider Vinaigrette, Buttermilk Ranch, Bleu Cheese, 1000 Island, Honey Mustard, Sesame, Raspberry Vinaigrette, Caesar, Italian, and Lavender Vinaigrette.*

OUR STORY

The Oak Table Cafe brings to the table three generations of restaurant excellence and expertise. Beginning with my grandparents restaurant The Dog N Suds in Chicago over 40 years ago. My parents, Billy and Mary Nagler, got their start their learning the skills of restaurantering. Billy and Mary moved to the Olympic peninsula in 1981 and open the Oak Table Cafe Sequim where they perfected the artful skill of handcrafting breakfasts and lunches, which has now become our families tradition. If you ever find yourself in Sequim stop on for breakfast and see where it all started. Following in the footsteps of my family before us, my husband Ross and I proudly carry the flag of a family restaurant. In our quest to create a business that smiles on the world we maintain that there is no substitution for quality or kindness. At the Oak Table Cafe, great pride and attention is taken in creating a delightful memorable experience with close attention paid to the food and ESPECIALLY to the guest.

With a true passion for nurturing people, I pride myself on our service at The Oak Table. I believe in the power of positive connection between people and strive for every guest to feel welcome and loved by our wonderful staff. I hire people who love to care for others, and have integrity in everything they do, and then the rest is easy. Our staff goal is that every guest have a memorable positive experience at the Oak Table, with every meal, every time. With the secrets of hospitality bred into me growing up in my parents restaurant I feel the food is a compliment to the service and the warm feeling you get from our staff at the Oak Table. Our goal is not just to satisfy, but to DELIGHT you!

Our Chefs at the Oak Table Cafe understand that preparing good food takes time and special care, so we start at dawn every day making numerous batters from authentic coveted recipes that hold true to our vision of a memorable meal. Our batters are not from packaged mixes-all are carefully blended by hand using fresh ingredients of the highest quality, such as unbleached hard wheat flour, fresh eggs, and real cream. Another important aspect of our batters comes for our amazing sourdough barrel. This old fashioned process of nurturing yeast has been handed down from generation to generation and is what makes our pancakes light and fine textured. All of our syrups and toppings for our pancakes crepes and omelet are delicately prepared from scratch recipes.

Nothing can replace fresh products for food value or taste. The butter used in our restaurant is above USDA 93 score, the finest available. By rendering out the impurities (salts and solids) ourselves, we are left with the pure "golden oil" which we use to baste eggs and cook other special dishes. Our whipped butter is simply that-nothing more, nothing less. We have chosen a special signature blend of coffee to compliment your meal, and we serve it with real whipping cream. Our orange juice, grapefruit juice, and lemonade are freshly squeezed in our kitchen every morning.

Ross and I are passionate about affecting the world in a positive way, we hope that through our carefully selected and handcrafted meals and caring service we can be a bright spot in your day. We thank you for your patronage and invite you to relax, enjoy your meal, and feel free to comment on the service and the quality of your order. When you are dining with us you are family.

We love and appreciate our guests, your the reason we are here!

With Love,

Nikki & Ross