

Handcrafted Lunches

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

House Favorites

THE ALASKAN

Plenty of smoked ham, plump bay shrimp, Swiss cheese, topped with sliced tomato and a special sauce on grilled wheat bread. **14.05**

GOURMET GOBBLER

Freshly sliced turkey breast, crisp bacon, and melted Swiss on grilled whole wheat with lettuce, tomato, and our special sauce. **13.25**

ROYAL HAM MELT

Thin sliced smoked ham and melted cheddar cheese on grilled sourdough bread with lettuce, tomato, and special sauce. **13.05**

GRAND B.L.T.

Our thick cut bacon, lettuce, tomato, and melted cheddar on grilled sourdough dressed with special sauce. **13.05**

TURKEY PITA

Freshly sliced, house-roasted turkey and cheddar cheese together with tomato, lettuce and a touch of mayonnaise wrapped in a warm pita. **13.05**

GREEK PITA

Grilled julienned chicken, feta cheese, lettuce and tomato and a creamy homemade cucumber sauce all wrapped in a warm pita. **13.25**

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. **14.05**

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. **11.75**
Add cheddar or Swiss **.50**

BACON BURGER*

Our 1/3 lb burger topped with aged cheddar cheese and strips of crispy bacon. Garnished with lettuce and tomato. **13.25**

PATTY MELT*

A 1/3 lb burger served between melted Swiss on grilled rye bread. **12.05**

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. **13.45**

GRILLED CHICKEN SANDWICHES

Our chicken breasts are house marinated. 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. **13.80**

LE CORDON BLEU

Our marinated grilled chicken breast, smokey thin sliced ham and Swiss cheese, all topped with onion, lettuce, tomato and mayo. **13.80**

THE NEW ORLEANS

Cajun rubbed chicken breast with caremlized onions, pepper jack cheese, house made cajun aioli, lettuce, and tomato. **13.80**

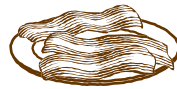
THE BUFFALO

Hot and Spicy Buffalo sauce and our homemade blue cheese dressing makes this chicken breast tasty, with avocado, lettuce, and tomato. **13.80**

*Consuming undercooked meat may increase your risk of foodborne illness

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. **\$6.35**



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, and tomato served on your choice of whole wheat, sourdough, or rye. **12.95**
Try it on a croissant, add .50

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. **13.95**
Try it on a croissant, add .50

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. **12.75**
Try it on a croissant, add .50

Entrée Salads

Salads are made with the freshest ingredients, with dressings prepared from scratch.

RUSTIC CAESAR

Fresh mixed greens tossed in our robust Caesar dressing. Garnished with thickly shaved Italian cheeses, homemade croutons, and a lemon wedge. **11.25**
Top with Grilled Chicken **4.00** Top with Shrimp **5.00**

BARBECUE CHICKEN SALAD

Grilled chicken breast, marinated in our homemade BBQ sauce, bleu cheese crumbles, black beans, avocado and black olives all displayed beautifully over a bounty of fresh greens. With bleu cheese dressing. **14.75**

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. **14.75**

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. **14.75**

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. **15.75**

SOUP DU JOUR

Bowl served with a roll **7.25**
Cup **5.95**



ASK ABOUT OUR
HOMEMADE DESSERTS

THE TRIO

A cup of soup, a warm whole wheat roll, and a large garden salad with your choice of homemade dressing. **12.25**

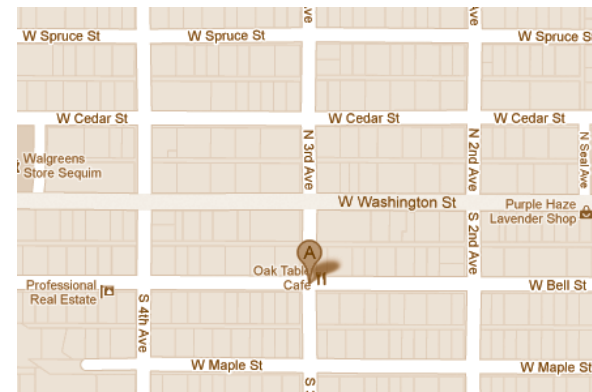
House-made Dressings: Apple Cider Vinaigrette, Buttermilk Ranch, Bleu Cheese, 1000 Island, Honey Mustard, Sesame, Raspberry Vinaigrette, Caesar, Italian, and Lavender Vinaigrette.



Silverdale Location

3290 NW Mt. Vintage Way
Silverdale WA, 98383

Come visit our other family location:



Sequim Location

3rd & Bell St.
Sequim, WA 98382
(360) 683-2179



www.oaktablecafe.com

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Open Daily 7am-3pm.

Breakfast Served All Day.

Lunch available on weekdays after 11am.

"Breakfast Only" on weekends.

Located at:

3290 NW Mt. Vintage Way
Silverdale WA, 98383

(360) 204-5198

www.oaktablecafe.com

BREAKFAST MENU

SERVED ALL DAY

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*
 Plenty of diced smoked ham and cheddar cheese folded into fluffy eggs. **13.50**

BACON AND SWISS OMELETTE*
 A classic filled with bits of gourmet bacon and shredded Swiss cheese. **13.50**

WESTERN OMELETTE*
 A medley of smoked ham, green pepper, and onion sauteed and perfectly seasoned, all wrapped up in our light and fluffy omelette. **13.75**
 With your choice of cheese **+50**

ITALIANO OMELETTE*
 Italian sausage, fresh spinach and onion skillfully sauteed and folded inside one of our fluffy omelettes. **14.00**
 With your choice of cheese **+50**

MEXICAN OMELETTE*
 A colorful combination of green and red pepper, onion, and diced ham finished with our Mexican sour cream sauce and diced tomatoes. **14.00**
 With your choice of cheese **+50**

SHRIMP OMELETTE*
 Extra large bay shrimp in a French baked omelette topped with Bechamel sauce. **14.75**
 With your choice of cheese **+50**

SPANISH OMELETTE*
 Our famous omelette with sautéed mushrooms inside smothered in our hearty homemade marinara sauce with 28 ingredients – a zesty taste delight. Served with our potato pancakes. **14.00**
 With your choice of cheese **+50**

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 our potato pancakes **14.00** With your choice of cheese add **.50**

Stylish Egg Entrees

MEAT AND EGGS*
 Two eggs and your choice of meat accompanied by three buttermilk pancakes. Choose from:
Thick Sliced Bacon 13.05
Link or Country Sausage 12.50
Old Fashioned Ham 13.05
Canadian Bacon 13.25

TWO BY FOUR*
 Two basted eggs cooked to order and four buttermilk pancakes. **11.50**

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. **11.50**

Gourmet Scrambles

All gourmet scrambles are served with three buttermilk pancakes. Egg whites available for an additional .50.

ITALIAN SCRAMBLE*
 A delicious blend of Italian sausage, spinach, onions, and Swiss cheese folded into scrambled eggs, topped with diced tomatoes. **14.25**

HAM SCRAMBLE*
 Eggs scrambled with smoked ham and cheddar cheese. An old-time favorite. **13.75**

SWISS SCRAMBLE*
 Gourmet bits of bacon and Swiss cheese scrambled with eggs. **13.75**

GARDEN SCRAMBLE*
 Fresh vegetables (chef's choice), lightly sautéed, are scrambled with eggs and cheddar cheese topped with diced tomatoes. **13.50**

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

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. **9.95**

With ingredients baked inside...

BLUEBERRIES
 Dusted with powdered sugar and served with house-made blueberry syrup. **11.95**

BACON
 A genius combination of sweet and savory. **11.95**

CHOCOLATE CHIPS
 Chocolatey goodness. **11.75**

APPLES AND CINNAMON
 With apples baked inside. Sprinkled with cinnamon sugar and served with our house made apple syrup. **11.95**

GEORGIA PECANS
 A taste of the south freshly roasted in our kitchen. **11.95**

FRESH POTATO PANCAKES

Freshly grated potatoes, cream and a perfect blend of nutmeg and other seasonings, served with applesauce or sour cream. **11.75**

BUCKWHEAT PANCAKES

Organic buckwheat flour and old-fashioned goodness is what makes these pancakes extra special. **11.75**

Breakfast Platters

Fare to accommodate seniors and those in search of a lighter breakfast.

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 juice of your choice. **12.75**

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 juice of your choice. **13.25**

SIDE DISHES

Thick sliced Bacon	6.35
Old-fashioned Ham	6.05
Sausage Patties	5.60
Link Sausage	5.60
Canadian Bacon	6.60
Breakfast Style Potatoes	5.60
Toast with Preserves	3.15
Eng. Muffin w/Preserves	3.25
One Egg*	3.05
Two Eggs*	4.05
Seasonal Berries & Cream	MP

GOLDEN BROWN WAFFLE
 Simple, petite, and delicious. Our homemade, old fashioned waffle is a gourmet delight. **9.25**

With ingredients baked inside . . .

Fresh diced apples and cinnamon 12.15
Extra large blueberries 12.15
Our own bacon bits 12.15
Georgia pecans 12.15

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 glaze, this is a pancake you'll talk about forever! **14.50**

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! **13.50**

49'ER FLAPJACKS

Three large, creamy pancakes - there is no equal to these in the breakfast category. Sweet and moist, they are simply unforgettable. **12.50**

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. **14.50**

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. **14.50**

"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. **14.50**

FRENCH TOAST

Giant sourdough bread dipped in egg and whipping cream batter and grilled to perfection. **10.95**

Gluten-free bread available for an additional charge.

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

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 powdered sugar. **14.50**

YOGURT PARFAIT

A frosty goblet carefully layered with vanilla yogurt, fresh berries and our homemade granola. **9.85**

FRUIT BLINTZES

My Mother'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	13.75
Kijafa Cherry Sauce	13.75
Blueberries	13.75

QUICHE DU JOUR

A savory French custard dish made with various seasonal ingredients then baked into a crust. Enjoy a hearty slice sided with homemade breakfast potatoes and toast. **14.05**

OAK TABLE PORRIDGE

We start with whole rolled oats and cook it to order with fresh apples, strawberries and blueberries. Served with cream and brown sugar. **10.50**

KIJafa CHERRY CREPES

Delicate crepes filled with Montmorency cherries poached in cherry syrup and tempered with Kijafa cherry wine. A Danish favorite. **13.50**

STRAWBERRY CREPES

Our delicate French crepes filled and topped with fresh strawberries and dusted with powdered sugar. **13.50**

Kids Menu Available

BEVERAGES

Hot Coffee:		Milk – 2%, or Skim or Chocolate	
Freshly Brewed	3.10	Kid	3.05
Decaffeinated	3.10	Regular	3.35
Hot Tea	3.05		
Fresh Brewed Iced Tea	3.35	Creamy Hot Chocolate	4.05
House-squeezed Lemonade	4.05		
Old Golfer	4.05	Soft Drinks (Bottomless Glass):	
Juices: Apple, Cranberry, Tomato		<i>Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper</i>	3.25
	Kid 3.20		
	Regular 3.60		

Fresh Squeezed Orange and Grapefruit	
	Kid 3.70
	Large 4.35

FRESH-SQUEEZED FRUIT JUICES

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

Freshly-Squeezed Orange	
or	
Freshly-Squeezed Grapefruit	
	4.35

ESPRESSO

All espresso drinks are 14oz

Americano	3.35	Chai	4.20
Latte	4.35		
Cappuccino	4.35		

Mocha
 Creamy Chocolate, homemade espresso whipped cream **5.05**

Viennese
 Real cinnamon, vanilla, homemade espresso whipped cream **5.05**

Extra shot **.50**
 Try one of our many flavors **.50**



WE SERVE BEER, MIMOSAS & WINE



PRICES AND AVAILABILITY SUBJECT TO CHANGE.