



BREAKFAST BISTRO

VOL.CXIV

CHELAN, WASHINGTON : SUMMER 2015

BREAKFAST

COFFEE SHOP

LOX + CREAM CHEESE

northwest smoked salmon (lox), toasted bagel, cream cheese, arugula, capers, red onion. 14

LAKE CHELAN ARTISAN BAKERY PASTRY BASKET

seasonal scones and muffins from our local pastry company : basket comes with two scones and two muffins. 10

FRUIT PLATTER

fresh fruit served with mint syrup. 10.5

SWEET RIVER BAKERY GRANOLA

rolled oats, coconut, almonds, honey, walnuts, pecans, hazelnuts and sunflower seeds. 9.5

make it a parfait with berries and yogurt. 11

STEEL CUT OATMEAL

CLASSIC brown sugar, crasins, cream. 8.5

MAPLE-BACON brown sugar, bacon, maple syrup 9.5

BEVERAGES

campbell's signature bloody mary. 9.5

mimosa. 8

caffè mela's 1901 roast coffee. 3.5

mighty leaf tea. 3

100% fresh 'blueberry hills' blueberry juice. 3.5

fruit juice. 3

(orange, apple, pineapple, grapefruit, tomato, v8)

milk. 3

hot chocolate. 3



ABOUT OUR COFFEE : CAMPBELL'S 1901 ROAST : our exclusive, signature blend

the 1901 blend is a coffee that complements the big, classic, fresh american flavors showcased at campbell's resort : this expertly roasted blend is made up of 50% costa rican and 50% dark guatemalan beans : in the cup this spicy blend is bold and full-bodied, with flavors of dark chocolate and the bright citrus notes of a lake chelan sunrise : the perfect way to start your day at the lake

GRIDDLE & IRON

served with our own warm cinnamon-maple syrup

CHELAN SUNRISE

two of our famous apple oat cakes, one egg and choice of thick-cut bacon, maple ham or sausage. 11.5

substitute blueberries oatcakes. 1

APPLE OAT CAKES

our signature pancakes made from rolled oats, wheat flour, honey, buttermilk and local chelan apples. 8.5

substitute local apples for local 'blueberry hills' blueberries. 1

CHELAN SHINE

two slices of orange french toast, one egg and choice of thick-cut bacon, maple ham or sausage. 12.5

ORANGE FRENCH TOAST

three slices of french bread dipped in an orange-spiced egg batter, griddled to a golden brown. 9.5

B.M.W.

belgian malted waffle. 8

top your bmw with seasonal fruit. add 2

make it a bacon malted waffle : bmw with thick cut bacon chunks, butter, and syrup. 10

make it a granola waffle : bmw with granola, served with yogurt-berry parfait. 11.5

BENEDICTS

served with country fried potatoes

PORTOBELLO BENEDICT

roasted red pepper, cherry tomato, spinach, mushroom, poached eggs, portobello mushroom cap and hollandaise sauce. 15

CLASSIC BENEDICT

canadian bacon, poached eggs, english muffin and hollandaise sauce. 12

COUNTRY BENEDICT

sausage patty, poached eggs, homemade buttermilk biscuit, scratch sausage-onion gravy. 12

DUNGENESS CRAB BENEDICT

dungeness crab, poached eggs, english muffin, hollandaise sauce, capers and red pepper. 17



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CAMPBELL'S CLASSICS

BISTRO BREAKFAST

two farm fresh local eggs and choice of thick-cut bacon, maple ham or sausage, country fried potatoes, and choice of toast or a homemade buttermilk biscuit. 12.5

BISCUITS & GRAVY

two homemade buttermilk biscuits, our famous sausage-onion gravy, country fried potatoes. 10

add two organic eggs. 4

CLASSIC BREAKFAST SANDWICH

farm fresh egg, choice of sausage, bacon, or canadian bacon, cheddar cheese on a toasted english muffin with seasonal fruit. 9

ARTISAN BREAKFAST SANDWICH

farm fresh egg, prosciutto, hollandaise sauce, aged white cheddar cheese, arugula, on a toasted brioche bun with seasonal fruit. 10.5

HUEVOS RANCHEROS

two farm eggs, corn tortillas, salsa, cheddar+monterey jack cheese, black beans, sour cream, country fried potatoes. 12

BREAKFAST OSCAR

grilled top sirloin steak, dungeness crab, poached egg, hollandaise sauce, country fried potatoes, and choice of toast or a homemade buttermilk biscuit. 17

HASHES

served with country fried potatoes and choice of toast or a homemade buttermilk biscuit

PRIME RIB HASH

our prime rib, garlic, mushrooms, onions, parmesan cheese, topped with a poached local farm fresh egg. 12.5

CORNED BEEF HASH

house corned beef, onions, mushrooms, topped with a poached farm egg. 11.5

RED FLANNEL HASH

beets, fennel, cottage potatoes, onions, mushrooms, topped with a poached farm egg. 12

PUB FAVORITES

served with country fried potatoes and choice of toast or a homemade buttermilk biscuit

CHICKEN FRIED STEAK

chef troy's seasoning, topped with our homemade sausage-onion gravy, with one egg. 15

STEHEKIN OMELETTE

bacon, sausage, ham, peppers, onions, mushrooms. 14

RANCHER OMELETTE

ham, onion, pepper, mushroom, cheddar cheese. 12

CRAB & GRUYERE OMELETTE

dungeness crab, onion, bacon, gruyere cheese. 15

THREE MEAT OMELETTE

bacon, sausage, ham, cheddar, monterey jack cheese. 13

SIDES

thick-cut bacon (3) 4

sausage patty (2) 4

honey maple ham 4

chicken fried steak 7.5

local organic egg 2

apple oat cake (1) 3

orange french toast (1) 3

artisan scone 2

buttermilk biscuit 2

toast 2

country fried potatoes 3

side of gravy 2.5

side of hollandaise 2.5

side of fruit 4.5

cottage cheese 2.5

artisan muffin 3



welcome to the campbell's resort breakfast bistro
a little about us - we were founded in 1901, that
means we're celebrating our 114th year of taking care
of our guests : our culinary tendencies gravitate towards
upscale pub fare with an inspired pacific nw twist : our
goal is to never say "no," however, some requests or
substitutions may require an additional charge : in the
growing months, we operate an organic vegetable garden,
adjacent to our apple orchard : for you coffee aficionados out
there, you'll be pleased to know that we offer our own custom coffee
roast (50% costa rican, 50% guatamalan) roasted weekly by our
partners from wenatchee's caffe mela : the coffee beans are roasted
weekly and delivered fresh to the restaurant
: for parties of eight or more, we will process a single check and include
a 20% service charge
: eating raw or undercooked foods may very well increase your risk of
food borne illness
: if you're ordering take-out, we process a "to go" charge of one dollar
per entree
: if you'd like to split your entree, we do add a three dollar charge