



BREAKFAST

menu served monday through friday from 7 am until 10 am

|light affairs|

STEEL-CUT OATS 7.5
served with brown sugar and currants
(add berries for 1.)

GENERAL MILLS™ WHOLE GRAIN CEREAL
6
(total, raisin bran, cheerios, honey nut cheerios,
cinnamon toast crunch)

HOUSE-MADE GRANOLA AND YOGURT 8
(add berries for 1.)

LOX AND BAGEL PLATE* 12
bagel with cured salmon, herbed cream cheese,
seasonal greens, sliced tomato, red onion, and capers

FRESH FRUIT PLATE 6.5

|sweet notes|

BUTTERMILK PANCAKES 11
(add blueberries 1.)

BRIOCHE FRENCH TOAST 11
topped with a caramel, walnut
and banana sauce

ALEXIS CONTINENTAL 11
freshly baked pastry or toast, Caffe Vita coffee
or Mighty Leaf tea, and choice of fresh juice

*If using a Continental Breakfast Voucher
restrictions may apply.

|eggs|

THE BISTRO SCRAMBLE* 12
eggs, ham roasted bell peppers, chévre and fresh
herbs with house potatoes and toast

EGGS DELUXE* 10.5
two eggs any style, bacon or pork sausage, house
potatoes and toast
(substitute chicken sausage for 2.)

MUSHROOM FRITTATA* 12
crimini and shiitake mushrooms, arugula pesto,
house potatoes and toast

CORNED BEEF HASH AND EGGS* 14
two eggs any style over corned beef, sautéed onions,
bell peppers, herbed potatoes, served with stone-
ground mustard sauce and toast

|the alexis omelette*|

12
served with house potatoes and toast
choose three ingredients:
(each additional choice .50)

ham, pork or chicken sausage, spanish chorizo,
roasted chicken, salmon, tomatoes, spinach, arugula,
roasted bell peppers, onions, mushrooms, chevre,
cheddar, swiss, blue cheese

|cheese flight|

one cheese 6
three cheese 15
five cheese 24

LE SOMPORT |FR| pasteurized cow
MONTCABRER |SP| pasteurized goat
LA TUR |IT| pasteurized goat, sheep, cow
ST. MAURE |BEL| pasteurized goat
PT. REYES BLUE |USA| raw cow

|sides à la carte|

roasted herbed potatoes	3
freshly baked pastry, muffin or toast	3.5
toasted bagel and cream cheese	3.5
yogurt	4
banana	2.5
berries	4.5
bacon	4.5
pork sausage	4.5
chicken sausage	5.5
cottage cheese and fruit	6

|beverages|

CRANBERRY or TOMATO JUICE	3.25
MILK skim, 2%, whole, or soy	3.5
HOT CHOCOLATE	3.5
FRESH JUICE orange, grapefruit, apple	4
LEMONADE	4
CAFFE VITA COFFEE regular, decaf	4
ESPRESSO	4
MIGHTY LEAF TEA black, green, herbal	4
LATTE, CAPPUCINO, MOCHA	4.75

TIFFANY LAYCO, EXECUTIVE CHEF

The Library Bistro & Bookstore Bar support local and organic products.
No Trans Fats are used in the creation of any dishes.

*The Washington State Department of Health wants you to know that meats that are undercooked to your specification may increase your risk of food-borne illness, especially if you have certain medical conditions. Prices do not include tax or gratuity; parties of 6 or more may have 20% gratuity added.