

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. **11.25**

With ingredients baked inside...

BLUEBERRIES

Dusted with powdered sugar and served with house-made blueberry syrup. **13.75**

BACON

A genius combination of sweet and savory. **13.75**

CHOCOLATE CHIPS

Chocolaty goodness. **13.50**

APPLES AND CINNAMON

With apples baked inside. Sprinkled with cinnamon sugar and served with our house made apple syrup. **13.75**

ROASTED PECANS

A taste of the south freshly roasted in our kitchen. **13.75**

STRAWBERRY-GRANOLA PANCAKES

Our unique buttermilk batter mixed with house-made granola (contains nuts) and topped with fresh strawberries and whipped cream. Served with warm strawberry syrup. **14.95**

BUCKWHEAT PANCAKES

Organic buckwheat flour and old-fashioned goodness is what makes these pancakes extra special. **13.25**

TWO BY FOUR*

Two large eggs cooked to order and four buttermilk pancakes. **13.00**

PIGS IN A BLANKET

Three sausage links gently rolled up in three buttermilk pancake "blankets" dusted with powdered sugar and topped with whipped butter. **13.25**

Breakfast Platters

In the gourmet fashion, our extra large eggs are cooked to order in pure clarified butter oil.

THE BIRCH DOOR BREAKFAST

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

Choose from:

Thick Sliced Bacon	15.15
Link or Country Sausage	14.75
Old Fashioned Ham	14.75
Canadian Bacon	15.15

THE TRADITION*

A large serving of our breakfast style potatoes joined by two eggs cooked to order and your choice of toast with raspberry jam. **13.45**

Lighter Fare*

A set breakfast to accommodate seniors and those in search of a lighter fare. No substitutions.

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. **14.95**

FAIRHAVEN BREAKFAST

Two old-fashioned buckwheat pancakes, an assortment of fresh fruit, one egg, coffee and your choice of small juice. **14.95**

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**



ESPRESSO

All espresso drinks are 16oz, double shot

Americano	3.95	Locally Made	
Latte	5.15	Masala Chai	5.75
Cappuccino	5.15		

Hot Chocolate	5.15
Kids Hot Chocolate	4.00

Mocha: 2 espresso shots

Milk or white Chocolate, homemade espresso whipped cream **5.95**

Viennese: 2 espresso shots

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



Extra shot	1.00	Milk substitute	.75
Add Flavoring	.75		



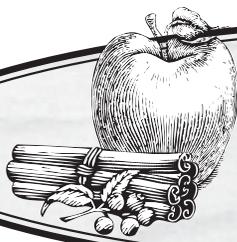
WE SERVE MIMOSAS, BEER AND WINE



SEE OUR SELECTIONS ON THE BACK PAGE

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

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**

FRESH 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 fresh strawberries, or blueberries. **15.75**

CLASSIC FRENCH TOAST

Two slices of extra thick sourdough bread dipped in our special batter and grilled to perfection. **12.65**

BLUEBERRY LEMON COBBLER FRENCH TOAST

Thick slices of French toast rolled in an oat cobbler (contains nuts) and topped with blueberries and whipped cream. Served with real blueberry syrup and homemade lemon curd. **15.45**

FRESH FRUIT PORRIDGE

A made-to-order classic featuring organic whole rolled oats, fresh apples, blueberries, strawberries and a dash of cinnamon. **12.25**
Add Georgia pecans or organic raisins for .75

YOGURT PARFAIT

A large chilled goblet carefully layered with vanilla Greek yogurt, fresh fruit, and our homemade granola (contains nuts). **11.95**

SIDE DISHES

Thick sliced Bacon	6.95
Old-fashioned Ham	6.75
Sausage Patties	6.45
Link Sausage	6.45
Canadian Bacon	7.15
Breakfast Style Potatoes	5.95
Toast with Preserves	4.75
English Muffin w/ Preserves	3.95
One Egg*	3.75
Two Eggs*	4.75
Side of Fruit	4.95
Seasonal Berries & Cream	Market Price

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Gluten Free Toast and Veggie Sausages available upon request.

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! **15.50**

CORNED BEEF HASH*

Hand carved in-house corned beef with grilled peppers and onions and our home-style potatoes create an elevated take on an old breakfast classic. Served with two extra-large eggs. **15.85**
Add Toast **3.50**

HOMEMADE BISCUITS AND COUNTRY GRAVY*

A large cream biscuit blanketed with gourmet country gravy packed with sausage and hand crumbled bacon and tempered with a touch of sherry and thyme. Sided with two extra-large eggs. **14.25**
Also available with a Vegetarian Mushroom Gravy
Add Breakfast Style Potatoes. **4.50**

49'ER FLAPJACKS

Three large, thin and creamy pancakes--there is no equal to these in the breakfast category. Sweet and moist, they are simply unforgettable. **14.25**

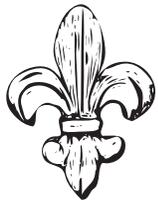
BEVERAGES

Lotus Coffee Roasters:	
Regular	3.95
Decaf	3.95
Spice Hut Hot Tea	4.15
Fresh Brewed Iced Tea	4.15
House-squeezed Lemonade	4.95
Old Golfer (aka Arnold Palmer)	4.95
Fresh Squeezed Orange and Grapefruit	4.95
<i>Kid</i>	4.30
Milk – 2%, or Skim or Chocolate	3.95
<i>Kid</i>	3.65
Soft Drinks: <i>Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper, Orange Crush</i>	
Bottomless Glass	3.95

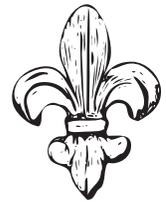
FRESH-SQUEEZED FRUIT JUICES

Fresh-Squeezed Orange	Kid	4.30
or	Regular	4.95
Fresh-Squeezed Grapefruit		

Apple, Cranberry, Tomato	Kid	3.75
	Regular	4.20



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 ham and 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**

WESTERN OMELETTE*

A medley of smoked ham, red and green pepper, and onion and sharp cheddar sauteed and perfectly seasoned, all wrapped up in our light and fluffy omelette. **15.95**

MEXICAN OMELETTE*

A colorful combination of green and red pepper, onion, bacon and pepper jack cheese, topped with our salsa sour cream sauce and diced tomatoes. **16.25**

FLORENTINE OMELETTE*

A delicate sauté of mushrooms, spinach, and onion, combined with Swiss cheese. **15.95**

DUBLINER OMELETTE*

Chopped in-house corned beef with Swiss cheese gives our French style omelette an Irish twist. **15.75**



MUSHROOM OMELETTE*

Our mushroom and sherry béchamel sauce is the star of this omelette as it is served atop eggs woven with sliced mushrooms and your choice of cheese. **16.25**

⇒ Stylish Egg Entrees ⇐

EGGS NICOLE

Mushrooms, onions, spinach, and Swiss cheese are skillfully sautéed and scrambled into three eggs and served on a toasted croissant under a blanket of hollandaise. Sided with our three buttermilk pancakes. **16.75**

EGGS KORY

Chopped 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 our three buttermilk pancakes. **16.75**

GOURMET SCRAMBLES

All scrambles are made with Four Extra Large Eggs and served with Three Buttermilk Pancakes.

CLASSIC SCRAMBLE

Your choice of gourmet bacon pieces or diced smoked ham skillfully scrambled with shredded swiss, sharp cheddar, or pepper jack. **15.75**

BAJA SCRAMBLE

A delicious sauté of green bell peppers, red bell peppers and onions scrambled with pepper jack and topped with diced tomatoes. Served with homemade salsa and sour cream. **15.95**

HIGH TIDE SCRAMBLE

Wild Pacific smoked salmon gently scrambled with cream cheese and chopped green onion. **15.95**

GARDEN SCRAMBLE

The Chef's selection of fresh seasonal vegetables scrambled with feta cheese and topped with diced tomatoes, spinach, mushrooms, zucchini, and roasted red peppers. **15.95**

Eggs Benedict*

Choose from five brilliant takes on this breakfast legend. *All come with your choice of Three Buttermilk Pancakes or Breakfast Style Potatoes.*

CLASSIC

Two poached eggs and Canadian bacon atop a toasted English muffin. Finished with our hollandaise sauce. **16.50**

COUNTRY STYLE

Two eggs poached and set atop sausage patties and a toasted English muffin. Topped with our mushroom béchamel sauce. **16.50**

CALIFORNIA

Sliced tomato and fresh avocado nestled between two poached eggs and a toasted English muffin. Topped with hollandaise sauce. **16.95**

NORTHWESTERN

Wild Pacific smoked salmon set on a toasted English muffin underneath two poached eggs. Topped with hollandaise and a sprinkle of dill. **17.15**

HOMESTEAD

A toasted English muffin topped with two strips of thick bacon and two poached eggs, smothered in country gravy. **16.95**

We are happy to substitute breakfast potatoes on any scramble or omelet that comes with buttermilk pancakes.

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🌿 Birch Door Libations 🌿



BEER

Two rotating taps ask your server for details! 6.50

Bottles & Cans

Budweiser 4.75

Microbrews - ask your server for selection 6.00

Spicy Red Beer

Budweiser and house-made bloody mary mix 6.95



WINE & MIMOSAS

Orange Mimosa 8.50

Grapefruit Mimosa 8.50

Pomegranate Mimosa 8.50

Peach Mimosa 8.50

Mimosa of the month

– ask your server!

House White 7.95

SPECIALTY DRINKS

MOSCOW MULE

Refreshing lime, vodka and local ginger beer. 11.00

SCREWDRIIVER OR GREYHOUND

Fresh squeezed orange juice or grapefruit juice with vodka. Served on the rocks. 11.00

BLOODY MARY

A brunch staple! Our homemade mix with vodka and all the fixings! 12.00

IRISH COFFEE

Fresh brewed coffee, Irish cream and a shot of Jameson. Topped with our espresso whipped cream. 12.00

OUR STORY

The Birch Door Cafe brings to the table three generations of restaurant excellence and expertise. It all began with my grandparents' restaurant in Chicago over 50 years ago. Following in their footsteps, my parents opened the Oak Table Café in Sequim in 1981.

Growing up in my parents' restaurant alongside my two siblings, we too fell in love with the family business. After graduating from Western Washington University in 2008 I helped my sister and her husband open their restaurant, The Oak Table Café, now in Silverdale. Then in 2011, along with my wife Taria, we moved to Walla Walla to help my brother and his wife open their restaurant, The Maple Counter Café. Carrying the flag of the family's tradition of warm hospitality and delicious food, Taria and I are excited to plant our roots here in Bellingham and present to you, The Birch Door Café.

Our chefs at The Birch Door Cafe understand that preparing good food takes time and special care. Starting at dawn every day, we prepare 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 is 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 and omelets are delicately prepared from scratch. 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 our special dishes. Our whipped butter is simply that-nothing more, nothing less. We have chosen a locally roasted 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. The use of locally sourced ingredients is a priority at The Birch Door Cafe, better serving you and our great community. Nothing can replace fresh products for food value and taste.

It is our hope that through our 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, savor and be delighted. We love our customers. You're the reason we're here!

With Love,

Casey & Taria