

Creative Pancakes

BUTTERMILK PANCAKES

Starting with our heirloom sourdough starter, we add fresh ingredients and special enzymes creating a light and fine textured pancake. Served with the highest quality house whipped butter and Birch Door maple syrup. Six pancakes to an order. **15.25**

With ingredients baked inside...

BLUEBERRIES

Filled and topped with blueberries. Served with house made blueberry syrup. **16.75**

BACON

House-ground bacon, a genius combination of sweet and savory. **16.75**

CHOCOLATE CHIPS

Chocolaty goodness. **16.35**

APPLES AND CINNAMON

With apples baked inside. Sprinkled with cinnamon-sugar and served with our house made apple syrup. **16.75**

ROASTED PECANS

A taste of the south freshly roasted in our kitchen. **16.75**

STRAWBERRY-GRANOLA PANCAKES

Our unique buttermilk batter mixed with house-made granola (contains pecans and almonds) and topped with fresh strawberries and whipped cream. Served with warm strawberry syrup. **18.95**

BUCKWHEAT PANCAKES

Organic buckwheat flour and old-fashioned goodness is what makes these pancakes extra special. **16.75**

TWO BY FOUR*

Two cage-free eggs cooked to order and four buttermilk pancakes. **15.95**

PIGS IN A BLANKET

Three sausage links gently rolled up in three buttermilk pancake “blankets” topped with whipped butter. **16.95**

Breakfast Platters

In the gourmet fashion, our cage-free 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. **19.95**

Choose from:

- Thick Sliced Bacon
- Link Sausage
- Patty Sausage
- Old Fashioned Ham
- Canadian Bacon

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. **17.95**

CLASSIC FRENCH TOAST

Two slices of extra thick sourdough bread dipped in our special batter and grilled to perfection. **16.95**

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. **20.75**

FAIRHAVEN BREAKFAST

Two old-fashioned buckwheat pancakes, an assortment of fresh fruit, one egg, coffee and your choice of small juice. **20.75**

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 small juice of your choice. **20.75**



ESPRESSO

All espresso drinks are 14oz, double shot

Americano	5.50	Locally Made	
Latte	6.50	Masala Chai	6.75
Cappuccino	6.50		

Hot Chocolate	6.65
Kids Hot Chocolate	5.55

Mocha: 2 espresso shots

Steamed milk, white or milk Chocolate, homemade espresso whipped cream **6.95**

Viennese: 2 espresso shots

Steamed milk, real cinnamon, vanilla, homemade espresso whipped cream **6.95**

Extra shot	1.95	Milk substitute	.50
Add Flavoring	.75		



WE SERVE MIMOSAS, BEER AND WINE



SEE OUR SELECTIONS ON THE BACK PAGE 

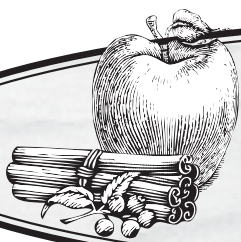
*Our eggs are cooked to order. Consuming undercooked eggs may increase the risk of foodborne illness.

Gluten Free Toast and Vegan Sausages available upon request.

An 18% gratuity will automatically be added for parties of 10 or more.



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! **21.45**

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. **19.55**

WESTERN SKILLET

Diced ham, red and green bell peppers, and onions grilled with our breakfast potatoes and topped with sharp cheddar cheese and two cage-free eggs. **20.75**
Add toast 4.95

BLUEBERRY LEMON COBBLER FRENCH TOAST

One of our most popular and picturesque dishes! Hand battered french toast rolled in house made oat cobbler (contains pecans and almonds) and topped with vibrant blueberries, scratch made lemon curd, and real whipped cream. Served with warm Birch Door blueberry syrup. **20.25**

FRESH FRUIT PORRIDGE

A made-to-order classic featuring organic whole rolled oats, fresh apples, blueberries, strawberries and a dash of cinnamon-sugar. Served with brown sugar and cream or milk substitute. **15.85**
Add pecans or organic raisins for .95

YOGURT PARFAIT

A large chilled goblet carefully layered with vanilla Greek yogurt, fresh fruit, and our homemade granola (contains pecans and almonds). **14.95**

SIDE DISHES

Thick sliced Bacon	8.75
Old-fashioned Ham	7.95
Sausage Patties	7.75
Link Sausage	7.75
Canadian Bacon	8.75
Vegan Sausage Patties	8.95
Breakfast Style Potatoes	7.50
Local Toast with Preserves	5.50
English Muffin w/ Preserves	5.35
Homemade Biscuit w/ Preserves	7.25
One Cage-free Egg*	4.50
Two Cage-free Eggs*	5.75
Side of Fruit	6.95

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

Gluten Free Toast and Vegan 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! **19.95**

HOMEMADE BISCUIT AND GRAVY BREAKFAST*

An extra large, scratch 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 cage-free eggs. 18.45
Also available with a Vegetarian Mushroom Gravy
Add Breakfast Style Potatoes. 5.95

CORNED BEEF HASH*

Hand carved in-house corned beef with a savory sauté of peppers and onions and our home-style potatoes create an elevated take on an old breakfast classic.
Served with two cage-free eggs. 22.45
Add Toast 4.95

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. **18.35**

BEVERAGES

Lotus Coffee Roasters (Bottomless):	
Regular	5.25
Decaf	5.25
Hot Tea from Spice Hut	5.25
Fresh Brewed Iced Tea (Bottomless)	5.25
House-squeezed Lemonade	5.95
Old Golfer (aka Arnold Palmer)	5.95
Fresh Squeezed Orange and Grapefruit	6.75
<i>Kid</i>	5.40
Milk – Whole, or Skim or Chocolate	4.95
<i>Kid</i>	4.30
Soft Drinks: <i>Pepsi, Diet Pepsi, Starry, Dr. Pepper, Orange Crush</i>	
Bottomless Glass	4.75
Bottled Rootbeer	4.75

FRESH-SQUEEZED FRUIT JUICES

Fresh-Squeezed Orange	Kid	5.40
or	Regular	6.75
Fresh-Squeezed Grapefruit		

Apple, Cranberry, Tomato	Kid	4.90
	Regular	5.30



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
Served with Three Buttermilk Pancakes



HAM AND CHEDDAR OMELETTE*

Plenty of diced ham and cheddar cheese folded into fluffy eggs. **19.95**

BACON AND SWISS OMELETTE*

A classic filled with bits of gourmet, house-ground bacon and shredded Swiss cheese. **19.95**

WESTERN OMELETTE*

A special sauté of onions and peppers added to smoked ham and sharp cheddar all wrapped up in our light and fluffy omelette. **20.95**

MEXICAN OMELETTE*

A colorful combination of sautéed peppers and onions, bacon and pepper jack cheese, topped with our salsa sour cream sauce and diced tomatoes. **21.95**

FLORENTINE OMELETTE*

A delicate sauté of mushrooms, spinach, and onion, combined with Swiss cheese. **20.95**

DUBLINER OMELETTE*

Chopped in-house corned beef with Swiss cheese gives our French style omelette an Irish twist. **21.95**



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 swiss cheese. **21.75**
Add House-ground Bacon 2.95

⇒ 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. **20.95**

EGGS KORY

House-ground 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. **20.95**

GOURMET SCRAMBLES

All scrambles are made with Four Cage-free 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. **19.95**

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. **20.25**
Add House-ground Bacon 2.95

HIGH TIDE SCRAMBLE

Local wild Pacific smoked salmon gently scrambled with cream cheese and chopped green onion. **21.95**

GARDEN SCRAMBLE

Vibrant spinach, mushrooms, zucchini, and roasted red peppers scrambled with feta cheese and topped with diced tomatoes. **20.25**

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. **20.95**

COUNTRY STYLE

Two eggs poached and set atop sausage patties and a toasted English muffin. Topped with our mushroom béchamel sauce. **20.95**

CALIFORNIA

Sliced tomato and fresh avocado nestled between two poached eggs and a toasted English muffin. Topped with hollandaise sauce. **20.95**

NORTHWESTERN

Local wild Pacific smoked salmon set on a toasted English muffin underneath two poached eggs. Topped with hollandaise and a sprinkle of dill. **22.45**

HOMESTEAD

A toasted English muffin topped with two strips of thick bacon and two poached eggs, smothered in country gravy. **21.45**

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

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

Birch Door Libations



BEER

Two rotating taps ask your server for details! 7.50

Budweiser 4.95

Spicy Red Beer
Budweiser and house-made bloody mary mix 7.50



WINE & MIMOSAS

Fresh Squeezed Orange Mimosa
Fresh Squeezed Grapefruit Mimosa
Pomegranate Mimosa
Honey Lavender Mimosa
Peach Mimosa 9.95

Mimosa of the month
– ask your server!

House White 9.95

SPECIALTY DRINKS

MOSCOW MULE
Refreshing lime, vodka and ginger beer. 12.50

SCREWDRIIVER OR GREYHOUND
Fresh squeezed orange juice or grapefruit juice with vodka. Served on the rocks. 12.50

BLOODY MARY
A brunch staple! Our homemade mix with vodka and all the fixings! 12.50

IRISH COFFEE
Fresh brewed coffee, Irish cream and a shot of Whiskey. Topped with our espresso whipped cream. 12.50

WHISKEY SOUR LEMONADE
Refreshing hand-squeezed lemonade, Kentucky bourbon, and Amarena cherry. 12.50

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 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