

Chef Miller's Chart Room Restaurant

Daytime Brunch Menu served 8 AM – 4 PM

Parties of 6 or more with split checks, please inform your server prior to ordering. Thank you.

We only use organic eggs.

Signature Breakfasts

Oatmeal Supreme - whole grain oats, candied pecans, dried cranberries, fresh apple	\$9
Mixed Berry Short Stack - pancakes, mixed berries, vanilla bean whipped cream, real maple syrup	\$13
House-Made Buttermilk Biscuits & Gravy - all made from scratch in our kitchen, choice of eggs	\$8 / \$13
Elk Sausage & Potato Hash - mushrooms, bell peppers, onions, cheddar-jack cheese, choice of eggs	\$16
Veggie & Potato Hash - broccoli, asparagus, mushrooms, bell peppers, onions, cheddar-jack cheese, eggs	\$15
Cajun Shrimp & Fried Grits - Alaskan shrimp, bacon sherry creole sauce, cheddar cheese, bell peppers, green onion, jalapeño, choice of eggs	\$16
Huevos Rancheros - two red corn tortillas, two eggs over easy, black refried beans, cheddar-jack cheese, choice of hatch green chili sauce or red chili sauce	\$13
Breakfast Burrito - choice of eggs, potatoes, chorizo, cheddar cheese, choice of hatch green chili sauce or red chili sauce	\$15

The following items are served with your choice of home fries or fruit.

Elk Benedict - poached eggs, elk sausage, house-made hollandaise sauce, english muffin	\$15
Salmon Benedict - smoked salmon, feta-dill-polenta cakes, micro greens, poached eggs, hollandaise	\$16

The following items are served with your choice of home fries or fruit, and choice of toast.

The Basics - two eggs your way	\$9
OR with applewood bacon	\$11
OR with elk sausage	\$13
OR with applewood bacon AND elk sausage	\$16

Build Your Own Omelet – up to 3 filling choices. Additional toppings are \$1.00 each	\$12
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Meats: chorizo, bacon, elk sausage

Cheeses: cheddar-jack cheese, feta, swiss

Vegetables: spinach, bell peppers, jalapeño, avocado, tomato, onion, mushrooms

À La Carte

1 egg \$3 2 eggs \$5 applewood bacon \$5 elk sausage \$6 extra cheese \$1.50 home fries \$4
salsa fresca or sour cream \$1.25 fruit \$5 toast or english muffin \$3 cold cereal \$3.50 plain oatmeal \$6

Beverages

coffee: regular or decaf \$2.50 variety of selected teas \$2.50 hot chocolate \$2.50

milk: whole or skim small \$2.50 large \$4.50

juice: orange, tomato, apple, cranberry, passion-orange-guava, lemonade small \$2.50 large \$4.50

fountain soda: dr. pepper, coke, diet coke, sprite, barq's root beer \$2.50 with one refill

served tableside from the espresso & gift shop: espresso specialty drinks, alaska chai, zen chai, fruit smoothies

The following warning is posted per Alaska State Law.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

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Soups

Clam Chowder - new england style clam chowder **\$5 / \$8**

Soup, Salad & Bread - side house salad, bowl of soup or clam chowder, freshly baked homemade bread **\$12**

Salads

add to any salad: chicken \$7, scallops \$11, halibut \$12

Pear, Spinach, & Blue Cheese Salad - almonds, candied pomegranate, red onion, balsamic vinaigrette **\$9 / \$15**

Berry, Kale, & Bacon Salad - blueberries, pecans, cojita cheese, raspberry vinaigrette **\$9 / \$15**

Caesar Salad - romaine, parmesan, white anchovy fillet, croutons, parmesan crisp **\$7 / \$11**

House Salad - grape tomatoes, shredded carrot, cheddar-jack cheese, croutons, house-made dressing **\$5 / \$8**

Dressings: sweet chili garlic vinaigrette, buttermilk garlic, blue cheese, raspberry vinaigrette, balsamic vinaigrette

Sharable Small Plates

Alaskan Crab & Artichoke Dip - cream cheese, sour cream, parmesan, freshly baked homemade bread **\$13**

Fresh Kachemak Bay Oysters - served raw on the ½ shell with mignonette sauce **\$18**

Sticky Wings - honey sambal BBQ sauce, celery **\$14**

Traditional Buffalo Wings - celery, blue cheese dressing **\$14**

Baked Macaroni & Cheese - white cheddar, gruyere, bechamel sauce **\$12**

Burgers, Sandwiches & Lunches

served with choice of: fries, southern coleslaw, house salad, or the soup of the day – or upgrade with a cup of chowder

King Crab Roll - celery, green onion, mayonnaise, lemon, leaf lettuce, toasted bun **\$19**

Halibut Fish-n-Chips - panko fried, house-made tartar sauce **\$19**

B.L.T. - bacon, lettuce, tomato, grilled sourdough **\$12**

Hot Pastrami Sandwich - grilled rye bread, swiss, southern coleslaw, thousand island dressing **\$15**

Turkey Avocado Bacon Melt - grilled sourdough, provolone, house-made chipotle aioli **\$15**

Vegan Beyond Burger® - revolutionary plant-based burger that looks, cooks, and satisfies like beef with: shredded lettuce, pickle, tomato, potato bun, side salad with sweet chili garlic vinaigrette **\$15**

Kachemak Burger **\$14**

½ lb. american wagyu beef, shredded lettuce, pickle, tomato, house-made tartar sauce, brioche bun
(add cheese \$1.50, bacon \$2, other stuff \$1.25 each)

Jalapeño Cheddar Bacon Burger **\$17**

½ lb. american wagyu beef, shredded lettuce, pickle, tomato, house-made tartar sauce, brioche bun

Cracked Pepper Mushroom Onion Swiss Burger **\$17**

½ lb. american wagyu beef, shredded lettuce, pickle, tomato, house-made tartar sauce, brioche bun

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