

Chef Miller's Chart Room Restaurant Weekend Brunch Menu

Served 9am – 4pm Saturday & Sunday

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

We only use organic eggs.

Breakfast Options

Crunchy French Toast **\$16**
3 frosted flake crusted french toast slices, fruit, bacon, whipped cream, maple syrup

The Basics **\$15**
choice of two eggs, breakfast potatoes, english muffin, applewood bacon

McMiller Breakfast Sandwich **\$15**
one egg cooked your style, english muffin, white cheddar, applewood bacon, breakfast potatoes

Breakfast Burrito **\$16**
scrambled eggs, breakfast potatoes, bacon, caramelized onions, white cheddar, flour tortilla, smothered in red chili sauce, lemon crema

À La Carte

1 egg \$2.50 2 eggs \$5 applewood bacon \$5 toast or english muffin \$3 breakfast potatoes \$4
red chili sauce \$2 lemon crema \$1.25 maple syrup \$3

Starters & Small Plates

Soup, Salad & Bread **\$12**
side house salad, bowl of soup of the day, house-made rolls

Chef Salad **\$15**
chopped romaine, hardboiled egg, bacon, pickled onion, white cheddar cubes, diced pepperoncini, heirloom cherry tomatoes, celery, choice of dressing

House Salad **\$5/\$10**
romaine, heirloom cherry tomatoes, carrot, pickled red onion, choice of house-made dressing:
sweet chili garlic vinaigrette, mustard vinaigrette, buttermilk garlic

Add to any salad:

rosemary garlic marinated mary's non-gmo chicken breast \$7, 5 oz. halibut \$13, applewood bacon \$5

Brussels Sprouts **\$14**
sherry gastrique, bacon, cilantro, candied pecans
OR house-made ghee, garlic, white wine, stone ground mustard

Baked Macaroni & Cheese **\$12**
white cheddar, gruyere, panko

Beer Battered Onion Rings **\$13**
chipotle aioli

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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Sandwiches & Lunches – these menu options come with a choice of beer battered fries or side salad

Alaskan Halibut & Chips

\$19

two 2.5 oz. pieces of beer battered Alaskan halibut, sour cream, green onion, tartar sauce, cilantro lime slaw

Chicken Sandwich

\$16

rosemary garlic marinated mary's non-gmo chicken breast, bacon, white cheddar, sourdough, mayonnaise, lettuce, onion, tomato

Build a Burger

\$15

all burgers served on a brioche bun with lettuce, tomato, pickle
gluten free bun optional \$1.50

Protein choices:

- Kachemak Burger
- Elk Burger (+\$2.00)
- Vegan Beyond Burger®

\$1.50 add-ons:

- White Cheddar
- Gruyere Swiss
- Chipotle Aioli
- Tartar Sauce

\$2.00 add-ons:

- Sautéed Onions & Mushrooms
- 2 House-made Onion Rings
- Jalapeño-Bacon Jam
- Applewood Bacon

Beverages

coffee: regular/decaf \$2.50 variety of selected teas \$2.50 hot chocolate \$2.50 iced tea \$2.50

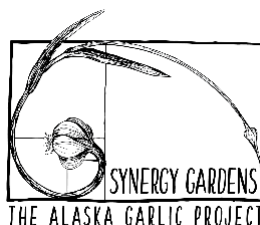
milk: whole, skim, almond, soy - small \$2.50 large \$4.50

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

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

served tableside from the espresso & gift shop (when open): local Homer K-Bay Caffé espresso specialty drinks, Alaska Chai, Zen Chai

We are proud supporters of these fine Homer farms and locally source as often as possible from Alaska.



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