

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

Buttermilk Biscuits & Gravy from Scratch **\$15**

house-made baked fresh daily, sage sausage gravy, white cheddar, choice of two eggs, parsley, paprika

Cajun Shrimp & Grits **\$19**

shrimp, bacon sherry creole sauce, white cheddar, bell peppers, jalapeño, green onions

The Basics **\$15**

choice of two eggs, breakfast potatoes, english muffin, choice of applewood bacon or elk sausage

McMiller Breakfast Sandwich **\$15**

one egg cooked your style, english muffin, choice of cheddar or pepper-jack cheese, choice of applewood bacon or elk sausage, breakfast potatoes

Breakfast Burrito **\$16**

choice of eggs, breakfast potatoes, chorizo, caramelized onions, hatch green chilis, white cheddar, flour tortilla, smothered in red chili sauce, lemon crema

Beverages

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

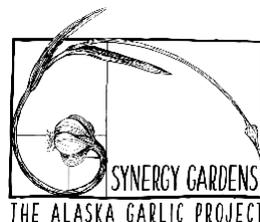
milk: whole, skim, almond, soy - small \$2.50 large \$4.50

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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Starters & Small Plates

House-made Clam Chowder	\$6/\$12
new england style, clams, parsley, bacon, house-made rolls	
Soup, Salad & Bread	\$14
side house salad, bowl of soup or clam chowder, house-made rolls	
Superfood Salad	\$15
massaged kale, blueberries, pickled onion, candied pecans, feta, açai vinaigrette	
House Salad	\$5/\$10
romaine, heirloom cherry tomatoes, carrot, pickled red onion, choice of house-made dressing: <i>sweet chili garlic vinaigrette, mustard vinaigrette, buttermilk garlic, blue cheese</i>	
Alaskan Snow Crab & Artichoke Dip	\$16
cream cheese, sour cream, parmesan, crudité, house-made rolls	
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	

Lunches & Sandwiches

Alaskan Fish & Chips	Halibut \$19 / Pacific Cod \$17
two 2.5 oz. pieces of beer battered Alaskan fish of choice, fried potato wedges, sour cream, green onion, tartar sauce, cilantro lime slaw	
Chicken Sandwich	\$17
grilled mary's non-gmo chicken breast, green chili, bacon, pepper jack cheese, pickles, tomato, lettuce, sourdough, beer battered fries or side salad	
Build a Burger	\$15
all burgers served on a brioche bun with lettuce, tomato, pickle, beer battered fries or side salad 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
- Fresh Jalapeño
- Blue Cheese
- Pepper-Jack Cheese
- Tartar Sauce

\$2.00 add-ons:

- Sautéed Onions & Mushrooms
- Hatch Green Chili
- 2 House-made Onion Rings
- Jalapeño-Bacon Jam
- Applewood Bacon
- Fried Egg