

BREAKFAST

SEASONAL FRUIT PLATTER 8

HOT OATMEAL 8

Diced apples, brown sugar, milk

TWO BISCUITS AND GRAVY 8

Two biscuits with our house gravy

***TWO EGGS AS YOU WISH 8**

Two eggs, red country potatoes, house made biscuit

PEANUT BUTTER BANANA SANDWICH 9

On house made whole wheat bread, served with a side of fruit

BANANAS FOSTER WAFFLES 9

Banana rum-caramel sauce, whipped cream

***HOUSE BAKED BISCUITS AND GRAVY 10**

Choice of two eggs any style with red country potatoes

***THE YELLOW CHURCH BREAKFAST 10**

Two eggs, two slices of bacon, red country potatoes, house made biscuit

***EGGS AND WAFFLES 10**

Two eggs as you wish, bacon, cheese and syrup

VEGETARIAN OMELET 10.50

Spinach, tomato, mushrooms, herbed chèvre, red country potatoes, house made biscuit

***HUEVOS RANCHEROS 11**

Corn tortillas, two eggs, black beans, red country potatoes
fire roasted tomato salsa, feta cheese, sour cream

HAM & CHEDDAR OMELET 11

Ham, cheddar cheese, red country potatoes, house made biscuit

***BREAKFAST SANDWICH 11**

Our house baked hoagie roll, two eggs over medium, cheddar cheese,
bacon, avocado

BREAKFAST BURRITO 11

Scrambled eggs, red country potatoes, feta cheese, mushrooms, tomato

MANASTASH CORNED BEEF HASH 12

Slow braised corned beef, red country potatoes, peppers, onions, cheese, tomatoes, choice of two eggs on top, house made biscuit

SUNRISE SCRAMBLE 12

Red country potatoes, eggs, mushrooms, spinach, tomatoes, cheddar cheese, house made biscuit

ST. BENEDICT'S 12

English muffin, honey ham, poached eggs
traditional hollandaise sauce, tomato-chive garnish
Vegetarian: tomatoes, spinach, red country potatoes

"STEAK & EGGS" 16

8oz Grilled Coulotte steak, two eggs as you wish, red country potatoes, house made biscuit

BEVERAGES

House Made Chai Tea 3.5

Fresh Orange Juice 3.3

Apple Juice 3.5

Yellow Church Coffee 3

San Pellegrino 3.5

Craft Brewed Root Beer

Fountain Soft Drinks (Bottomless) 3

Market Spice or Regular Iced Tea (Bottomless) 3

Mimosa 7

Hot Tea 2.5

Milk 3.5

Lemonade 3

Steamer 3

Hot Chocolate 3.5

Americano 3.5

Latte or Cappuccino 4

*The consumption of raw or undercooked eggs/meat may increase the risk of food borne illness.

OUR FOCUS

To work with pacific northwest seasonal ingredients:

We are privileged to have some of the best farmers on the eastside of Washington State, including the best wines and microbrews. To insure quality and freshness we work with local seasonal ingredients, we focus on baking all our bread daily, cutting our own meats and using only the freshest ingredients,

For vegan needs or special dietary needs or allergies please call us in advance so we can better assist you.

For reservations or catering please call at: 509-233-2233 or stop by the church at:

111 S Pearl St Ellensburg, WA 98926

CHEF/OWNER: Oscar Guitron

