

BREAKFAST

SEASONAL FRUIT PLATTER 8

HOT OATMEAL 8

Seasonal berries, 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

BANANAS FOSTER WAFFLES 9

Banana rum-caramel sauce, seasonal berries, 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, syrup

VEGETARIAN OMELET 10.50

Spinach, tomato, mushrooms, herbed chevre
red country potatoes, house 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

Smoked ham, cheddar cheese, red country potatoes, house made biscuit

***BREAKFAST SANDWICH 11**

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

***MANASTASH CORNED BEEF HASH 13**

Slow braised corned beef, red breakfast potatoes, peppers, onions, cheese, 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" 17**

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

BEVERAGES

House Made Chai Tea 3.5

Macchiato 3.5

Fresh Orange Juice 3.5

Apple Juice 3.5

Yellow Church Coffee 3

San Pellegrino 3.5

Craft Brewed Root Beer 3

Fountain Soft Drinks (Bottomless) 3

Market Spice or Regular Iced Tea (Bottomless) 3

Mimosa 7

Additional Shoot 1

Hot Tea 2.5

Milk 3.5

Lemonade 3

Steamer 3

Hot Chocolate 3.5

Americano 3.5

Latte or Cappuccino 4

Raw or undercooked eggs, seafood's, or meats may be hazardous to your health. Please notify our server* *if you would like them prepared differently

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