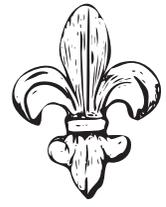




# French Baked Omelettes



*"A good French omelette is a smooth, gently swelling, golden oval that is tender and creamy inside." -Julia Child*  
Made in the French style, our unique omelettes are finished in the oven, and served with **Three Buttermilk Pancakes**.

## HAM AND CHEDDAR OMELETTE

Diced smoked ham and sharp cheddar cheese folded into fluffy eggs. **13.75**

## BACON AND SWISS OMELETTE

A classic filled with house-ground bacon and shredded Swiss cheese. **13.75**

## WESTERN OMELETTE

A medley of smoked ham, chopped red and green bell peppers, onions, and sharp cheddar cheese. **13.95**

## MEXICAN CHORIZO OMELETTE

Local *Blue Valley Meats* chorizo, sweet onion, and pepper jack cheese finished with fresh diced tomato and avocado crema. **13.95**

## FLORENTINE OMELETTE

A delicate sauté of mushrooms, spinach, and sweet onion, combined with Swiss cheese. **13.95**

## DUBLINER OMELETTE

Chopped in-house corned beef with Swiss cheese gives our French style omelette an Irish twist. **13.95**



## MUSHROOM OMELETTE

Our mushroom and sherry béchamel sauce is the star of this omelette as it is served atop eggs woven with sliced mushrooms and Swiss cheese. **14.25**

# Stylish Egg Entrees

## EGGS NICOLE

Mushrooms, onions, spinach, and Swiss cheese are skillfully sautéed and scrambled into three eggs and served on a toasted croissant under a blanket of hollandaise. Sided with breakfast potatoes or three buttermilk pancakes. **14.25**

## EGGS CASEY

House-ground bacon and sharp cheddar folded into three scrambled eggs and set atop a toasted croissant. Finished with a ladle of mushroom sauce and served with our breakfast potatoes or three buttermilk pancakes. **14.25**

## GOURMET SCRAMBLES

*All scrambles are made with Four Extra Large Eggs and served with Three Buttermilk Pancakes.*

### CLASSIC SCRAMBLE

Your choice of in-house ground bacon or diced smoked ham skillfully scrambled with shredded Swiss, sharp cheddar, or pepper jack. **13.75**

### BAJA SCRAMBLE

Green and red bell peppers and red onions sautéed with Kory's Aunt Beezie's famous recipe, then scrambled with pepper jack and topped with diced tomatoes. Homemade salsa and sour cream. **13.95**

### HIGH TIDE SCRAMBLE

Wild Pacific smoked salmon gently scrambled with cream cheese and topped with chives. **14.45**

### GARDEN SCRAMBLE

The Chef's selection of fresh seasonal vegetables scrambled with imported sheep and goat's milk feta, and topped with diced tomatoes and chives. **14.25**

## Eggs Benedict\*

Choose from five brilliant takes on this breakfast legend. *All served with your choice of Three Buttermilk Pancakes or Breakfast Style Potatoes.*

### CLASSIC

Two poached eggs and Canadian bacon atop a toasted English muffin. Finished with hollandaise sauce. **14.25**

### HOMESTEAD

Two eggs poached and set atop sausage patties and a whole wheat English muffin. Topped with mushroom béchamel. **14.25**

### CALIFORNIA

Sliced tomato and fresh avocado nestled between two poached eggs and a whole wheat English muffin. Topped with hollandaise sauce. **14.50**

### NORTHWESTERN

Wild Pacific smoked salmon on a toasted English muffin underneath two poached eggs. Topped with hollandaise and fresh chives. **14.75**

### COUNTRY STYLE

A toasted English muffin topped with two strips of thick bacon and two poached eggs, smothered in country gravy. **14.50**

Refined peanut oil is present in some dishes.

We are happy to substitute breakfast potatoes and toast on any scramble or omelet that comes with buttermilk pancakes.

## Creative Pancakes

### BUTTERMILK PANCAKES

These are no ordinary pancakes! Our batter is carefully blended by hand using fresh ingredients such as *Small's Family Farm's* locally grown and milled flour, an heirloom sourdough starter, and special enzymes which ensure a light and fine texture. Served with whipped butter and warm syrup.

**Full Stack 10.25**  
**Short Stack 8.25**

*With ingredients baked inside...*

#### BLUEBERRIES

Dusted with powdered sugar and served with house-made blueberry syrup. **11.45**

#### BACON

A genius combination of sweet and savory. **11.45**

#### CHOCOLATE CHIPS

Chocolaty goodness. **11.25**

#### APPLES AND CINNAMON

Sprinkled with cinnamon sugar and served with our delicious apple syrup. **11.45**

#### GEORGIA PECANS

A taste of the south freshly roasted in our kitchen. **11.25**

#### COCONUT

A tropical treat, served with homemade citrus syrup. **11.25**

### STRAWBERRY-GRANOLA PANCAKES

Our unique buttermilk batter mixed with house-made granola and topped with fresh strawberries and whipped cream. Served with warm strawberry syrup. **12.75**

### BUCKWHEAT PANCAKES

Organic buckwheat flour and old-fashioned goodness is what makes these pancakes extra special. **10.75**

### SILVER DOLLAR PANCAKES

Ten petite buttermilk pancakes with whipped butter and warm syrup **8.25**

### PIGS IN A BLANKET

Three sausage links gently rolled up in three buttermilk pancake "blankets" dusted with powdered sugar and topped with whipped butter. **10.95**

## Common Fare

*In the gourmet fashion, our extra large eggs are slowly basted (not fried) in house-clarified butter.*

### THE MAPLE COUNTER TRIO\*

Two eggs any style, and your choice of meat accompanied by three **buttermilk pancakes**. Choose from:

Extra-Thick Sliced Bacon	12.95
Link or Country Sausage	12.50
Old Fashioned Ham	12.95
Canadian Bacon	12.95

### THE TRADITION\*

A large serving of our breakfast style potatoes joined by two basted eggs and thick cut toast with fruit preserves. **12.25**

*Add Link or country sausage 3.50*  
*Extra-Thick-sliced bacon 3.95*  
*Old fashioned ham 3.95*  
*Canadian bacon 3.75*

### FRONTIER SKILLET\*

Diced ham, red and green bell peppers and onions grilled with our breakfast style potatoes and topped with sharp cheddar cheese, and two eggs. **13.75**

*Add Toast 2.95*

### CLASSIC FRENCH TOAST

Extra thick sourdough bread dipped in a classic batter and grilled to golden perfection. **10.95**

### BLUEBERRY COBBLER FRENCH TOAST

Thick slices of French toast rolled in house-made granola and topped with blueberries, whipped cream, and homemade blueberry syrup. **12.95**

### TWO BY FOUR\*

Two eggs and four **buttermilk pancakes**. **10.50**

### FRESH FRUIT PORRIDGE

A made-to-order classic featuring organic whole rolled oats, fresh apples, blueberries, strawberries and a dash of cinnamon. **10.95**

*Add Georgia pecans or organic raisins for .75 each.*

### YOGURT PARFAIT

A large goblet carefully layered with vanilla yogurt, fresh fruit, and our homemade granola. **9.95**

### FRUIT JUICES

Fresh-Squeezed Orange or Fresh-Squeezed Grapefruit	Kid	3.35
	Regular	3.95
	Jug	12.00

Apple, Cranberry, or Tomato Juice	Kid	2.50
	Regular	2.95

### ESPRESSO

All drinks are 14oz. double shot. Extra shots and flavors available upon request.

Americano	3.45	Cappuccino	4.45
Latte	4.45	Chai	4.45

#### Mocha

Ghirardelli Chocolate, homemade espresso whipped cream **5.15**

#### Viennese

Real cinnamon, vanilla, homemade espresso whipped cream **5.15**

*Gluten Free Bread and Veggie Link Sausages available upon request for an additional 1.00.*

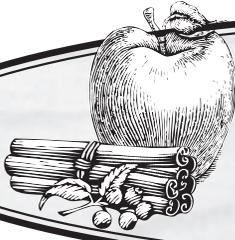
**ASK ABOUT OUR CRAFT BEERS,  
WINE, & BREAKFAST COCKTAILS**



To ensure the highest quality, all of our dishes are made to order.

Please allow extra time for select specialty items.

## House Specialties



### APPLE PANCAKE

This is the pride of our kitchen! Made in the tradition of a soufflé, baked in our oven until at least 3 inches high, filled with fresh apples (peeled and cut in-house) and covered with a Saigon cinnamon glaze, this is a pancake you'll talk about forever! **15.95**

### DANISH CHERRY PANCAKE

A Dutch Baby soufflé filled with Montmorency cherries poached in a cherry sauce tempered with Kijafa cherry wine. Delicate and delicious. **13.75**

### SWEDISH FLAPJACKS

These extra-large, thin pancakes are sweet, moist, and simply unforgettable. Served with whipped butter and your choice of warm syrup or lingonberry sauce **12.25**

### FRUIT BLINTZES

My Grandmother's recipe makes this a true Eastern European treat. A creamy and sweet ricotta filling wrapped inside three French crepes and topped with your choice of fresh strawberries, blueberries, or Kijafa cherry sauce. **13.50**

### QUICHE DU JOUR

A savory and delicate French egg custard with rotating ingredients. Served with homemade breakfast potatoes and toast. **14.95**

## Breakfast Platters\*

*Fare to accommodate seniors and those in search of a light breakfast.  
Prices are subject to change with any substitutions.*

### BUTTERMILK BREAKFAST

Two buttermilk pancakes, one egg, and your choice of two sausage links or two thick slices of bacon. Served with coffee and a juice of your choice. **12.75**

### BERKELEY BREAKFAST

Two old-fashioned buckwheat pancakes, an assortment of fresh fruit, one egg, coffee and your choice of juice. **12.75**

### FRENCH TOAST BREAKFAST

One slice of French toast, one egg, and your choice of two sausage links or two thick slices of bacon. Served with coffee and a juice of your choice. **12.95**

### GERMAN PANCAKE

Enjoy a unique experience in breakfast dining. This over-sized "Dutch Baby" is oven-baked until golden brown and served with fresh lemon wedges, whipped butter, and powdered sugar. **13.95**

### CORNERED BEEF HASH\*

Hand carved in-house corned beef with grilled sweet onions piled atop our famous breakfast potatoes. Served with two basted eggs. **13.95**  
*Add Toast 2.95*

### HOMEMADE BISCUITS AND COUNTRY GRAVY\*

A large cream biscuit blanketed with gourmet country gravy packed with sausage, house-ground bacon, and a touch of sherry and thyme. Sided with two extra-large eggs. **12.25**

*Add Breakfast Style Potatoes. 3.95*

*Also available with Vegetarian Mushroom Gravy*

## SIDE DISHES

Extra-Thick sliced Bacon	6.25
Old-fashioned Ham	6.25
Sausage Patties	5.75
Link Sausage	5.75
Canadian Bacon	5.95
Breakfast Style Potatoes	6.25
Toast with Preserves	4.25
English Muffin w/ Preserves	4.25
Biscuit w/ Preserves & Honey	5.50
Country Gravy	3.95
Homemade Salsa	1.00
One Egg*	2.25
Two Eggs*	3.25
Half Grapefruit	2.95
Fresh Berries & Cream	Large 11.95 Small 8.95

## BEVERAGES

Soft Drinks: <i>Pepsi products</i>	2.95
Italian Soda: <i>Various flavors</i>	3.95
Hot Tea	3.25
Fresh Brewed Iced Tea	3.25
House-squeezed Lemonade	3.75
Old Golfer (aka Arnold Palmer)	3.75
Ghirardelli Hot Chocolate	4.25
Ghirardelli Kid's Hot Chocolate	2.95
Milk	Small 2.65 Large 2.95
Chocolate Milk	Small 2.85 Large 3.15



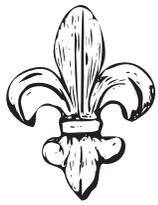
Walla Walla Roastery's exclusive

'Kory's Custom Brew' Coffee **3.25**

Decaffeinated 'Rachel's Roast' Coffee **3.25**

Love the Coffee? We sell it by the Pound!

\*Our eggs are cooked to order. Consuming undercooked eggs may increase the risk of foodborne illness.



# Handcrafted Lunches

*Our lunches are served Monday through Friday after 11:00 a.m.  
We offer "Breakfast Only" on Saturdays & Sundays.*



## SOUP DU JOUR

*Prepared from scratch and served with a locally baked roll.*

**Cup 6.95 Bowl 8.25**

## House Favorites

*Served with your choice of Waffle Fries, Coleslaw or a Garden Salad.*

### THE REUBEN

Thin sliced corned beef cooked in house and topped with sauerkraut, melted Swiss and homemade 1000 island on grilled marbled rye. **13.50**

### GOURMET GOBBLER

House-roasted turkey breast, crisp bacon, and melted Swiss on grilled whole wheat with lettuce, tomato, and our special sauce. **13.50**

### ROYAL HAM MELT

Thin sliced smoked ham and melted cheddar cheese on grilled sourdough bread with lettuce, tomato, and special sauce. **13.25**

### THE MONTE CRISTO

Thinly sliced ham and melted Swiss cheese nestled between two pieces of golden egg-battered sourdough. Dusted with powdered sugar and sided with fruit preserves. **13.95**

## GOURMET BURGERS\*

*Locally sourced, Grass-Fed, 100% Chuck burgers ground specially for us by Blue Valley Meats.*

*Served with Waffle Fries, Coleslaw, or a Garden Salad.*

### CLASSIC BURGER

Butter lettuce, sliced tomato, red onion, and our specialty Drive-In sauce on a locally baked bun. **10.95**  
Add sharp cheddar, pepper jack or Swiss **.75**  
Add extra-thick bacon **2.50**  
Add Avocado **2.25**

### BAYOU BURGER

Melted blue cheese and grilled sweet onions with lettuce, tomato, and Cajun aioli. **13.95**

### MUSHROOM SWISS BURGER

Sautéed mushrooms covered in melted Swiss cheese. Lettuce, tomato, onion, and Drive-In sauce. **13.95**

### COWBOY BURGER

Extra-thick bacon and sharp cheddar smothered in Kory's homemade BBQ sauce. Lettuce, red onion, tomato and Drive-In sauce. **14.25**

Refined peanut oil is used in our fryer and is present in some dishes

### THE HOLIDAY

House-roasted turkey breast served hot on grilled whole wheat with cranberry sauce, cream cheese, crisp leaf lettuce and mayo. **13.25**

### MONTEREY MELT

Bell peppers and red onion sautéed in Aunt Beezie's signature sauce, with melted pepper jack cheese, avocado crema, lettuce, tomato, on grilled sourdough. **13.25** Add thick bacon **2.25**

### THE NEW YORKER

Carved corned beef and melted Swiss cheese under a tower of coleslaw on marbled rye. Dressed with homemade 1000 island. **13.50**

### GRAND B.L.T.

A half pound of thick cut bacon, butter lettuce, tomato, and melted sharp cheddar on grilled sourdough dressed with our special sauce. **13.95**  
Add Avocado **2.25**

## GRILLED CHICKEN SANDWICHES

*Our chicken breasts are house marinated and grilled. Served on a Walla Walla Bread Co. Ciabatta with your choice of Waffle Fries, Coleslaw, or a Garden Salad.*

### BBQ CHICKEN SANDWICH

Grilled chicken breast coated in Kory's signature BBQ sauce. Lettuce, tomato, and a heap of fresh tossed coleslaw. **13.95**

### CAJUN CHICKEN SANDWICH

Grilled chicken breast rubbed with Cajun spices and covered in grilled sweet onions and melted pepper jack cheese. Dressed in our Cajon aioli, lettuce and tomato. **13.95**

### THAI CHICKEN SANDWICH

Grilled chicken breast lathered in homemade Thai peanut sauce. Lettuce, tomato, and an Asian cabbage slaw. **13.95**

*Add extra-thick bacon to any sandwich or burger **2.50***

*Vegetarian patties available upon request.*

*Gluten-Free bread and buns are available for an additional **1.00***

Entree Salads on back of menu

## DELI SANDWICHES

*Served with your choice of Waffle Fries, Coleslaw, or a Garden Salad.*

### CUCUMBER & AVOCADO

Fresh avocado, sliced cucumber, cream cheese, tomato, red onion, and butter lettuce, on your choice of whole wheat, sourdough, or rye. **11.95**  
Try it on a croissant **.50**

### TURKEY & AVOCADO

House roasted turkey breast, avocado, cream cheese, butter lettuce, and tomato served on your choice of whole wheat, sourdough, or rye. **12.95**  
Try it on a croissant **.50**

\*Consuming undercooked meat may increase your risk of foodborne illness

# ↳ Entrée Salads ↲

*Salads are made with the freshest ingredients, with dressings prepared from scratch.  
Each is served with a locally baked roll.*

## GREEK CHICKEN SALAD

Grilled chicken breast, kalamata olives, imported sheep and goat's milk feta, red onion, cucumber, diced tomatoes and pepperoncinis over a bountiful bed of fresh mixed greens. Served with our house-made Greek-basil vinaigrette. **15.95**

## THAI CHICKEN SALAD

Sliced chicken coated in our rich peanut sauce and set atop mixed greens, shredded red and green cabbage, carrots, cucumbers, chives, and cherry tomatoes. Sided with a sweet & savory Thai peanut dressing. **15.75**

## FARMHOUSE SALAD BOWL

Starting with vibrant mixed greens, we pile on sharp cheddar and Swiss cheeses, diced smoked ham, house-ground bacon, avocado, cherry tomatoes, and cucumbers. Served with house buttermilk ranch dressing. **15.95**

## CHICKEN BEET SALAD

A local favorite! Featuring grilled chicken, in-house pickled beets, crumbled blue cheese, slivered red onions, and house-candied walnuts. Served with a light & creamy basalmic vinaigrette. **15.95**

## QUICHE DU JOUR

Originally a French peasant dish, this light egg custard is baked with the chef's choice of fresh and seasonal ingredients. Served with a garden salad and a whole wheat roll. **14.95**

## THE COMBO

A cup of soup, a locally baked roll, and a large garden salad with your choice of homemade dressing. **10.95**

**House-made Dressings:** *Buttermilk Ranch, Blue Cheese, 1000 Island, Honey Mustard,, Greek Basil, Creamy Balsamic, or Thai Peanut.*

The Maple Counter Cafe is the proud result of three consecutive generations of restaurant expertise. Beginning with my grandparents' restaurant in Chicago's south side over 45 years ago, the artful skill of handcrafting breakfasts and lunches has become a family tradition. Inspired by my parents' restaurant, The Oak Table Cafe in Sequim, WA, my wife Rachel and I sought to open a family institution that reflects our passion for food and hospitality in the community we happily call home. In our quest to create a business which smiles on the world, we maintain that there is no substitute for quality or kindness. At the Maple Counter Cafe, great pride is taken in creating a memorable experience, with close attention paid to the food, and especially to the customer.

The Maple Counter Cafe team understands that preparing good food takes time and special care.

In that vein, we start at dawn every day making numerous batters from authentic, coveted recipes that hold true to our heritage in this industry.

Our batters are not from packaged mixes; all are carefully blended by hand using fresh, ingredients, such as flour locally grown and milled here in Walla Walla, as well as fresh eggs, and real cream. Another important aspect of our batters comes from an heirloom sourdough starter. This old-fashioned process of nurturing yeast has been handed down through generations, and is the magic that makes our pancakes light and fine textured. All of our syrups and toppings for our pancakes, crepes, and omelets are delicately prepared from scratch-recipes.

Butter is a keystone of our operation. Through a careful clarification process, we render out it's impurities (salts and solids), until left with a pure "golden oil" which we use in

many of our signature dishes, including the fabulous basted egg. Our whipped butter is simply that - nothing more, nothing less.

We have created our own blend of local coffee to complement your meal, and we serve it with real whipping cream. Our lemonade, orange, and grapefruit juices are freshly squeezed in our kitchen every day.

The use of locally sourced ingredients is a priority at The Maple Counter Cafe, better serving you and our great community. By incorporating items such as locally baked breads, fresh produce from local farmers, locally produced flour, and quality meats from Walla Walla and the surrounding countryside, we are ensuring a freshness you can taste.

We at the Maple Counter Cafe thank you for your patronage and invite you to relax, and enjoy your experience. Our family is grateful to have you.

-Kory and Rachel Nagler