



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.

WESTERN OMELETTE

Diced ham with chopped red and green bell peppers, onions, and Tillamook extra-sharp cheddar cheese. **18.95**

HAM AND CHEDDAR OMELETTE

Diced ham and Tillamook extra-sharp cheddar cheese folded into three extra-large eggs. **18.35**

BACON AND SWISS OMELETTE

A true classic, filled with house-ground bacon and shredded Swiss cheese. **18.35**

MEXICAN CHORIZO OMELETTE

Local *Butcher Butcher* chorizo, butter-braised onions, and pepper jack cheese. Finished with fresh diced tomato and avocado crema. **18.95**

FLORENTINE OMELETTE

A delicately seasoned sauté of mushrooms, spinach, and onion, combined with Swiss cheese. **18.35**

DUBLINER OMELETTE

Chopped in-house corned beef with Swiss cheese gives our French style omelette an Irish twist. **18.95**



MUSHROOM OMELETTE

Our mushroom and sherry béchamel sauce is the star of this omelette, served atop eggs woven with sliced mushrooms and Swiss cheese. **18.75**
Add house-ground bacon 3.95

⇒ Stylish Egg Entrées ⇐

EGGS NICOLE

Mushrooms, onions, and spinach sautéed and scrambled with Swiss cheese into three eggs and served on a warm croissant under a blanket of hollandaise sauce. Sided with breakfast potatoes or three buttermilk pancakes. **18.95**

EGGS CASEY

House-ground bacon and Tillamook extra-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. **19.35**

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, extra-sharp cheddar, or pepper jack. **18.35**

BAJA SCRAMBLE

Colorful bell peppers and red onion cooked in a savory sauce, scrambled with pepper jack and topped with diced tomatoes. Homemade salsa and sour cream on the side. **18.35**
Add local Chorizo 3.95

HIGH TIDE SCRAMBLE

Wild Pacific smoked salmon gently scrambled with cream cheese and topped with fresh chives. **19.95**

GARDEN SCRAMBLE

The Chef's selection of fresh seasonal vegetables scrambled and topped with feta cheese, diced tomatoes and chives. **18.95**

Eggs Benedict*

All variations on this classic are 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. **19.35**

HOMESTEAD

Sausage patties, two poached eggs, and a whole wheat English muffin. Topped with mushroom béchamel cream sauce. **19.35**

CALIFORNIA

Sliced tomato, fresh avocado, two poached eggs and a whole wheat English muffin. Topped with hollandaise sauce. **19.35**

NORTHWESTERN

Wild Pacific smoked salmon, two poached eggs, and an English muffin. Topped with hollandaise and fresh chives. **20.95**

IRISH BRISKET

In-house corned beef brisket, two poached eggs and an English muffin. Topped with hollandaise sauce and fresh chives. **19.95**

COUNTRY STYLE

A toasted English muffin topped with two strips of thick bacon, two poached eggs, and smothered in country gravy. **19.95**

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs might increase your risk of foodborne illness.

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 (6 Pancakes) 13.95
Short Stack (4 Pancakes) 10.95

With ingredients baked inside...

BLUEBERRIES

Blueberry-speckled pancakes served with house-made blueberry syrup. 15.95

BACON

House-ground bacon. A genius combination of sweet and savory. 15.95

APPLES AND CINNAMON

Sprinkled with cinnamon sugar and apple syrup. 15.95

ROASTED PECANS

A taste of the south freshly roasted in our kitchen. 15.95

CHOCOLATE CHIPS

For the love of chocolate. 15.75

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. 17.95

BUCKWHEAT PANCAKES

Organic buckwheat flour and old-fashioned goodness is what makes these pancakes extra special. 14.95

SILVER DOLLAR PANCAKES

Ten petite buttermilk pancakes with whipped butter and warm syrup 11.95

PIGS IN A BLANKET

Three sausage links gently rolled up in three buttermilk pancake "blankets" dusted with powdered sugar and topped with whipped butter. 13.95

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 breakfast meat joined by three buttermilk pancakes. 18.95
Extra-Thick Bacon, Links, Country Sausage, Old Fashioned Ham, or Canadian Bacon.

THE TRADITION*

A large serving of our famous breakfast style potatoes joined by two basted eggs and toast from our local bakery. 15.95

Add a breakfast meat of your choice to complete your classic meal: Link or Country Sausage, thick-sliced Bacon, Hill Meat's Canadian Bacon, or Ham Steak. 6.95

TWO BY FOUR*

Two eggs and four buttermilk pancakes. 14.95

CLASSIC FRENCH TOAST

Extra thick sourdough bread dipped in a classic batter and grilled to golden perfection. 14.95

FRONTIER SKILLET*

Diced ham, red and green bell peppers and onions grilled with our breakfast style potatoes and topped with *Tillamook* extra-sharp cheddar cheese, and two extra-large eggs. 18.95 *Add Toast 4.95*

BLUEBERRY COBBLER FRENCH TOAST

Thick slices of French toast cooked with house-made granola and topped with fresh blueberries, whipped cream, and homemade blueberry syrup. 18.95

FRESH FRUIT PORRIDGE

A made-to-order classic featuring *Bob's Red Mill* extra-thick rolled oats, fresh apples, blueberries, strawberries and a dash of cinnamon. Served with heavy cream and brown sugar 13.95
Add roasted pecans .95\$

YOGURT PARFAIT

A large goblet carefully layered with vanilla yogurt, fresh berries, and our homemade granola. 12.95

FRUIT JUICES

Fresh-Squeezed Orange or Fresh-Squeezed Grapefruit	Kid	5.25
	Regular	6.50
	Jug	17.95

Apple, Cranberry, or Tomato Juice	Kid	3.95
	Regular	4.75

ESPRESSO

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

Americano	4.50	Cappuccino	5.95
Latte	5.95	Chai	5.95

Mocha

Ghirardelli chocolate, homemade espresso whipped cream 6.35

Viennese Latte

Real cinnamon, vanilla, homemade espresso whipped cream 6.35

Almond Milk Available upon request.

Gluten Free Bread and Veggie Link Sausages available

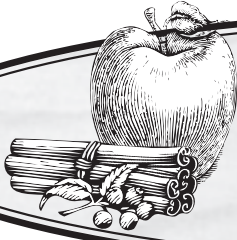
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs might increase your risk of foodborne illness.



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

Please allow extra time for select specialty items.

House Specialties



THE 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-sugar glaze, this house specialty is a real bell-ringer! **19.95**

DANISH CHERRY PANCAKE

A Dutch Baby soufflé filled with Montmorency cherries poached in a cherry sauce tempered with Kijafa cherry wine. Delicate and delicious. **18.95**

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 **17.95**

FRUIT BLINTZES

My Polish Grandmother's recipe lives on through this old-country classic. A creamy and sweet ricotta filling wrapped inside three crepes and topped with your choice of fresh strawberries, blueberries, or Kijafa cherry sauce. **18.95**

Breakfast Platters*

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

BUTTERMILK BREAKFAST

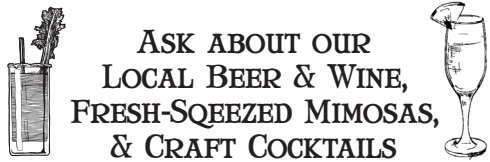
Two buttermilk pancakes, one egg, and your choice of two sausage links or two thick slices of bacon. *Served with coffee and a juice of your choice.* **18.95**

BERKELEY BREAKFAST

Two old-fashioned buckwheat pancakes, an assortment of fresh fruit and one egg. *Served with coffee and your choice of juice.* **18.95**

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.* **18.95**



**ASK ABOUT OUR
LOCAL BEER & WINE,
FRESH-SQUEEZED MIMOSAS,
& CRAFT COCKTAILS**



Bottomless Cup of Walla Walla Roastery's exclusive
Kory's Custom Brew Coffee or

Decaffeinated **Rachel's Roast Coffee** **4.65**

Freshly brewed all day and served with real whipping cream.

Love the Coffee? We sell it by the Pound!

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs might increase your risk of foodborne illness.

THE 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. **18.95**

CORNED BEEF HASH*

Corned beef brisket, slow cooked in our oven for over 14 hours, paired with grilled onions and piled atop our famous breakfast potatoes.

Served with two basted eggs. **19.95**

Add Toast **4.95**

HOMEMADE BISCUITS AND COUNTRY GRAVY*

An extra-large cream biscuit blanketed with gourmet country gravy packed with local sausage, house-ground bacon, and a touch of sherry and thyme.

Served with two extra-large eggs. **15.95**

Add our famous Breakfast-Style Potatoes to complete the classic country dining experience! **6.95**

Also available with Vegetarian Mushroom Gravy

SIDE DISHES

Classic Breakfast Meats

Extra-thick sliced Bacon	7.95
Old-fashioned Ham	7.95
Sausage Patties or Link Sausage	7.95
Canadian Bacon	7.95
Meatless Breakfast Sausage	8.95

Essential Additions

Breakfast Style Potatoes	7.95
Toast with Preserves	5.95
English Muffin w/ Preserves	5.95
Biscuit w/ Preserves & Honey	6.95
Country Gravy	4.95
One Egg*	2.95
Two Eggs*	3.95
Small Fruit Plate	6.95
Fresh Berries and Cream	<i>Seasonal</i>

BEVERAGES

Soft Drinks: <i>Pepsi products, Free Refills</i>	3.95
Italian Soda: <i>Various flavors</i>	5.35
Hot Tea	4.35
Fresh Brewed Iced Tea <i>Free Refills</i>	3.95
House-squeezed Lemonade	5.95
Old Golfer (aka Arnold Palmer)	5.95
Ghirardelli Hot Chocolate	5.95
Ghirardelli Kid's Hot Chocolate	4.95
Milk	Small 3.50 Large 3.95
Chocolate Milk	Small 3.95 Large 4.50



Handcrafted Lunches

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



Classic Sandwiches

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

THE REUBEN

Sliced corned beef brisket, slow-cooked in house and topped with sauerkraut, melted Swiss and homemade 1000 island on grilled marbled rye. **18.95**

GOURMET GOBBLER

House-roasted turkey breast, crisp bacon, and melted Swiss on grilled whole wheat with lettuce, tomato, and our special sauce. **18.75**

ROYAL HAM MELT

Thin sliced smoked ham and melted Tillamook extra-sharp cheddar cheese on grilled sourdough bread with lettuce, tomato, and special sauce. **17.95**

THE MONTE CRISTO

Sliced ham and melted Swiss cheese nestled between two pieces of golden egg-battered sourdough. Dusted with powdered sugar and sided with fruit preserves. **18.95**

Gourmet Burgers*

Served on a locally baked Wheatland Bakery Brioche.
Waffle Fries, Coleslaw, or a Garden Salad.

THE CLASSIC BURGER

Lettuce, sliced tomato, red onion, and our specialty Drive-In sauce on a locally baked bun. **13.95**
Add extra-sharp cheddar, pepper jack or Swiss 1.35
Add extra-thick Bacon 3.95 or fresh Avocado 2.95

THE BRUNCH BURGER

The best of both worlds! Thick bacon, extra-sharp cheddar, and a sunny-side up egg. Dressed lightly with cayenne-maple mayo. **18.95**

BAYOU BURGER

Melted blue cheese and grilled onions with lettuce, tomato, and Cajun mayo. **18.35**

MONTEREY BURGER

Fresh avocado, pepper jack cheese, lettuce, red onion, tomato and a spicy chipotle sauce. **18.75**

THE COWBOY BURGER

Extra-thick bacon and Tillamook extra-sharp cheddar smothered in Kory's homemade BBQ sauce. Lettuce, red onion, tomato and Drive-In sauce. **18.75**

Add extra-thick bacon to any sandwich or burger 3.95
Vegetarian patty or tofu substitutions available upon request.
Gluten-Free bread and buns are available for an additional 1.25

THE RACHEL

Roasted turkey and homemade coleslaw stacked high on grilled sourdough with melted swiss and 1000 island dressing. **17.95**

THE HOLIDAY

House-roasted turkey breast served hot on grilled whole wheat with cranberry sauce, cream cheese, crisp leaf lettuce and mayo. **17.95**

THE NEW YORKER

Carved slow-cooked corned beef and melted Swiss cheese under a tower of coleslaw on marbled rye. Dressed with homemade 1000 island. **18.95**

SOUTHWESTERN VEGGIE MELT

A savory sauté of bell peppers and onions paired with fresh avocado, pepper jack cheese and smokey chipotle aioli. Finished with lettuce and tomato on grilled sourdough. **17.75** Add thick bacon 3.95

THE MAPLE COUNTER B.L.T.

A half pound of thick bacon, lettuce, tomato, and Tillamook extra-sharp on grilled sourdough dressed with our special sauce. **17.95** Add Avocado 2.95

Ciabatta Sandwiches

Featuring a local Wheatland Bakery Ciabatta. Your choice of Waffle Fries, Coleslaw, Sesame Slaw or a Garden Salad.

CAJUN TURKEY

Cajun seasoned house-roasted turkey, grilled onions, melted pepper jack, lettuce, tomato, and a spicy Cajun mayo on warm ciabatta. **17.95**

TUCSON TURKEY

House-roasted turkey breast topped with avocado, melted pepper jack, lettuce, tomato, and a smokey, slightly spicy chipotle sauce on ciabatta. **18.35**
Go veggie and substitute a meatless patty!

SESAME TOFU CIABATTA

Sliced tofu topped with a sweet & tangy sesame slaw, dressed with a mildly spicy sauce, and finished with lettuce, tomato, and fresh cucumber. **17.95**
Add Avocado 2.95

SOUP DU JOUR

Seasonally inspired and served with a locally baked roll.

Cup 7.95 Bowl 9.95

Croissant Sandwiches

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

CUCUMBER & AVOCADO

Fresh avocado, sliced cucumber, cream cheese, tomato, red onion, and lettuce on a croissant. **16.95**

TURKEY & AVOCADO

Roasted turkey breast, avocado, cream cheese, lettuce, and tomato served on a croissant. **17.95**

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Entrée Salads on back of menu

↳ Entrée Salads ↵

Salads are large, made with the freshest ingredients, with dressings prepared from scratch.
Served with a warm, locally baked roll.

GREEK CHICKPEA SALAD

House-marinated chickpeas, kalamata olives, feta cheese, red onion, cucumber, diced tomatoes, and pepperoncinis over mixed greens. Served with our house-made red wine vinaigrette. **18.95**

Add Roasted Turkey or Tofu 4.95

THE TURKEY 'COBB' SALAD

A colorful pinwheel salad with roasted turkey breast, house-ground bacon, crumbled blue cheese, avocado, diced tomato and red onion slivers over a bed of fresh greens. Served with our homemade blue cheese dressing. **19.95**

ASIAN TOFU SALAD

A bright and vibrant salad featuring mandarines, slivered almonds, fresh avocado, sliced tofu, diced tomato, cucumber, crispy wontons and a fresh-tossed sesame slaw over mixed greens. Served with homemade creamy sesame dressing. **19.75**

FARMHOUSE SALAD

Our take on the 'Chef's Salad'. Vibrant mixed greens, Tillamook extra-sharp cheddar, Swiss cheese, diced ham, house-ground bacon, diced tomatoes, and cucumbers. Served with house buttermilk ranch dressing. **19.75**

THE COMBO

Homemade soup, a warm buttered roll, and a large garden salad with your choice of homemade dressing. Cup - **13.95** Bowl - **15.95**

House-made dressings: *Buttermilk Ranch, Blue Cheese, Asian Sesame, 1000 Island, Red Wine Vinaigrette, or Creamy Balsamic*

GIVE THE GIFT OF THE MAPLE COUNTER TO A FRIEND OR LOVED ONE...

GIFT CARDS ARE AVAILABLE FOR PURCHASE

Our Story

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 50 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 begin a family-forward institution that reflects our passion for food and hospitality in the community we happily call our home.

In our quest to create a business which smiles on the world, we maintain that there is no substitute for quality and 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.

With unmatched dedication, we start at dawn every day making numerous batters from 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 locally grown and milled flour, as well as fresh eggs, heavy cream, and the like.

Then there is our heirloom sourdough starter. This old-fashioned process of nurturing yeast has been handed down through generations, paired with carefully selected enzymes, is the magic that makes our pancakes light and fine textured. All of our syrups and sauces for our pancakes, crepes, and omelets are delicately prepared from scratch-recipes.

Real butter is a keystone of our operation. Through a careful clarification process, we render out its impurities (salts and solids), until left with a pure "golden oil" which we use in many of our signature dishes,

including the fabulous slow-basted eggs and our famous breakfast potatoes. Our whipped butter is simply that - nothing more, nothing less.

Our own blend of locally roasted coffee designed to complement your meal, is served 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*. The extra effort of incorporating items such as locally baked breads, fresh produce from local farmers, locally grown and milled flour, and quality meats from Walla Walla and the surrounding countryside ensures 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. Rachel, our three daughters and I are sincerely grateful to have you!

-Kory and Rachel Nagler