

French Baked Omelettes



Made in the French style, our whipped egg omelettes require a skillful hand to fold in fresh ingredients before moving them to a hot oven where they rise beyond the standard of your typical breakfast entree.

Served with Three Buttermilk Pancakes.

HAM AND CHEDDAR OMELETTE

Diced smoked ham and sharp cheddar cheese folded into fluffy eggs. **12.50**

BACON AND SWISS OMELETTE

A classic filled with bits of gourmet bacon and shredded Swiss cheese. **12.50**

WESTERN OMELETTE

A medley of smoked ham, chopped red and green bell peppers, onions, and sharp cheddar cheese. **12.95**

MEXICAN OMELETTE

A colorful combination of green and red pepper, onion, diced ham, and pepper jack cheese finished with our Mexican sour cream sauce and diced tomatoes. **13.25**

FLORENTINE OMELETTE

A delicate sauté of mushrooms, spinach, and diced onion, combined with Swiss cheese. **12.95**

DUBLINER OMELETTE

Chopped in-house corned beef with Swiss cheese gives our French style omelette an Irish twist. **12.75**



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. **13.25**

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. **13.25**

EGGS CASEY

Chopped bacon and cheddar cheese 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. **13.25**

GOURMET SCRAMBLES

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

CLASSIC SCRAMBLE

Your choice of gourmet bacon pieces or diced smoked ham skillfully scrambled with shredded swiss, sharp cheddar, or pepper jack. **12.50**

BAJA SCRAMBLE

A delicious sauté of green bell peppers, red bell peppers and red onions scrambled with pepper jack and topped with diced tomatoes. Served with homemade salsa and sour cream. **12.95**

HIGH TIDE SCRAMBLE

Wild Pacific smoked salmon gently scrambled with cream cheese and chopped green onion. **13.25**

GARDEN SCRAMBLE

Fresh seasonal vegetables scrambled with imported sheep and goat's milk feta, roasted red peppers, and topped with diced tomatoes and scallions. **12.95**

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. **12.95**

HOMESTEAD

Two eggs poached and set atop sausage patties and a whole wheat English muffin. Topped with mushroom sauce. **12.95**

CALIFORNIA

Sliced tomato and fresh avocado nestled between two poached eggs and a whole wheat English muffin. Topped with hollandaise sauce. **13.25**

NORTHWESTERN

Wild Pacific smoked salmon set on a toasted English muffin underneath two poached eggs. Topped with hollandaise and a sprinkle of dill. **13.95**

COUNTRY STYLE

A toasted English muffin topped with two strips of thick bacon and two poached eggs, smothered in country gravy. **13.50**

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 and contains sourdough yeast and special enzymes to make them light and fine-textured. Served with the highest quality whipped butter and warm maple syrup.

Full Stack 8.95
Short Stack 6.95

With ingredients baked inside...

BLUEBERRIES

Dusted with powdered sugar and served with house-made blueberry syrup. **9.95**

BACON

A genius combination of sweet and savory. **9.95**

CHOCOLATE CHIPS

Chocolaty goodness. **9.95**

APPLES AND CINNAMON

Sprinkled with cinnamon sugar and served with our delicious apple syrup. **9.95**

GEORGIA PECANS

A taste of the south freshly roasted in our kitchen. **9.95**

COCONUT

A tropical treat, served with homemade citrus syrup. **9.95**

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. **11.50**

BUCKWHEAT PANCAKES

Organic buckwheat flour and old-fashioned goodness is what makes these pancakes extra special. **9.95**

SILVER DOLLAR PANCAKES

Ten petite buttermilk pancakes. **7.95**

PIGS IN A BLANKET

Three sausage links gently rolled up in three buttermilk pancake "blankets" dusted with powdered sugar and topped with whipped butter. **10.25**

Common Fare

In the gourmet fashion, our extra large eggs are basted (not fried) in pure golden butter oil.

THE TRIO*

Two eggs and your choice of meat accompanied by three buttermilk pancakes.

Choose from:

| | |
|--------------------------------|--------------|
| Thick Sliced Bacon | 11.95 |
| Link or Country Sausage | 11.50 |
| Old Fashioned Ham | 12.25 |
| Canadian Bacon | 11.75 |

THE TRADITION*

A large serving of our breakfast style potatoes joined by two basted eggs and thick cut toast with straight-from-the-farm preserves. **10.50**

Add link or country sausage 2.95

Thick-sliced bacon 3.45 Old fashioned ham 3.75

Canadian bacon 3.25

FRONTIER SKILLET*

A medley of diced ham, red and green bell peppers and onions grilled with our breakfast style potatoes and topped with melted sharp cheddar cheese and two eggs. **12.50**

Add Toast \$1.95

CLASSIC FRENCH TOAST

Two slices of extra thick sourdough bread dipped in our special batter and grilled to perfection. **9.95**

BLUEBERRY COBBLER FRENCH TOAST

Thick slices of French toast rolled in an oat-cobbler and topped with blueberries and whipped cream. Served with homemade blueberry syrup. **11.95**

TWO BY FOUR*

Two basted eggs and four buttermilk pancakes. **9.95**

FRESH FRUIT PORRIDGE

A made-to-order classic featuring organic whole rolled oats, fresh apples, blueberries, strawberries and a dash of cinnamon. **9.25**

Add Georgia pecans or organic raisins for .50

YOGURT PARFAIT

A large goblet carefully layered with vanilla yogurt, fresh fruit, and our homemade granola. **8.75**

FRUIT JUICES

| | | | |
|---|---------------------------|---------|-------|
|  | Fresh-Squeezed Orange | Kid | 2.95 |
| | or | Regular | 3.75 |
| | Fresh-Squeezed Grapefruit | Jug | 12.00 |

| | | |
|---------------------------------|---------|------|
| Apple, Cranberry, Tomato | Kid | 2.50 |
| | Regular | 2.95 |

Gluten Free Toast and Veggie Link Sausages available upon request.

ESPRESSO

All espresso drinks are 14oz, double shot

| | | | |
|------------------|-------------|-------------------|-------------|
| Americano | 2.95 | Cappuccino | 3.75 |
| Latte | 3.75 | Chai | 3.95 |

Mocha

Ghiradelli Chocolate, homemade espresso whipped cream **4.25**

Viennese

Real cinnamon, vanilla, homemade espresso whipped cream **4.25**

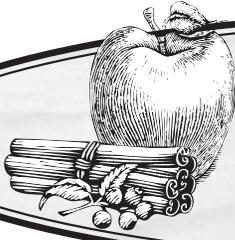
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| Extra shot | .50 |
| Add Flavoring | .50 |
| Substitute Soy | .50 |



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 pure cinnamon glaze, this is a pancake you'll talk about forever! **13.95**

DANISH CHERRY PANCAKE

A towering soufflé filled with Montmorency cherries poached in cherry syrup and tempered with Kijafa cherry wine. Delicate and delicious. **12.75**

SWEDISH FLAPJACKS

Three large, creamy pancakes--there is no equal to these in the breakfast category. Sweet and moist, they are simply unforgettable. **11.25**

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. **12.50**

QUICHE DU JOUR

A savory French custard dish made with various fillings then baked into a crust. Enjoy a hearty slice with a heap of homemade breakfast potatoes and toast. **13.25**

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. **11.75**

BERKELEY BREAKFAST

Two old-fashioned buckwheat pancakes, an assortment of fresh fruit, one egg, coffee and your choice of juice. **11.95**

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. **11.95**

GERMAN PANCAKE

Enjoy a unique experience in breakfast dining. This pancake, as light as the finest custard, is oven-baked until golden brown and served with fresh lemon wedges and powdered sugar. A real bell-ringer! **12.95**

CORNERED BEEF HASH*

Hand carved in-house corned beef with grilled sweet onions and our home-style potatoes create an elevated take on an old breakfast classic. Served with two basted eggs. **12.75**
Add Toast \$1.95

HOMEMADE BISCUITS AND COUNTRY GRAVY*

A large cream biscuit blanketed with gourmet country gravy packed with sausage and bacon and tempered with a touch of sherry and thyme. Sided with two extra-large eggs. **11.95**
Add Breakfast Style Potatoes. 2.95
Also available with a Vegetarian Mushroom Gravy

SIDE DISHES

| | |
|-----------------------------|--------------|
| Thick sliced Bacon | 5.75 |
| Old-fashioned Ham | 5.95 |
| Sausage Patties | 5.25 |
| Link Sausage | 5.25 |
| Canadian Bacon | 5.50 |
| Breakfast Style Potatoes | 5.25 |
| Toast with Preserves | 2.95 |
| English Muffin w/ Preserves | 2.95 |
| Fresh Baked Biscuit | 3.95 |
| Country Gravy | 3.95 |
| Homemade Salsa | .95 |
| One Egg* | 2.25 |
| Two Eggs* | 3.25 |
| Half Grapefruit | 2.95 |
| Seasonal Berries & Cream | Market Price |

BEVERAGES

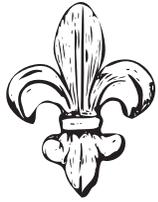
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| Soft Drinks: <i>Pepsi products</i> | 2.95 |
| Italian Soda: <i>Various flavors</i> | 3.75 |
| Hot Tea | 2.50 |
| Fresh Brewed Iced Tea | 2.95 |
| House-squeezed Lemonade | 3.25 |
| Old Golfer (aka Arnold Palmer) | 3.25 |
| Ghiradelli Hot Chocolate | 3.95 |
| Milk | Small 2.25 Large 2.75 |
| Chocolate Milk | Small 2.50 Large 2.95 |



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|---|------|
| <i>Walla Walla Roastery's exclusive</i> | |
| 'Kory's Custom Brew' Coffee | 2.50 |
| Decaffeinated 'Rachel's Roast' Coffee | 2.50 |

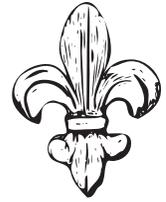
Love the Coffee? We sell it by the Pound!

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



Handcrafted Lunches

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



SPLIT PEA WITH HAM SOUP

A carefully crafted countryside classic, made from scratch and served with a warm roll.

Cup 5.95 Bowl 7.50

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 rye. **12.75**

GOURMET GOBBLER

House-roasted turkey breast, crisp bacon, and melted Swiss on grilled whole wheat with lettuce, tomato, and our special sauce. **12.95**

ROYAL HAM MELT

Thin sliced smoked ham and melted cheddar cheese on grilled sourdough bread with lettuce, tomato, and special sauce. **12.75**

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 farm-fresh strawberry preserves. **12.95**

THE HOLIDAY

House roasted turkey breast served hot on grilled whole wheat with cranberry sauce, cream cheese, crisp leaf lettuce and mayo. **12.75**

MONTEREY MELT

Caramelized red onion and chopped green and red bell peppers with melted pepper jack cheese, sliced avocado, lettuce, tomato, and mayo on grilled sourdough. **12.75 Add thick Bacon 1.25**

THE NEW YORKER

Warm corned beef and melted Swiss cheese under a tower of coleslaw on marbled rye. Lightly dressed with homemade 1000 island. **12.75**

GRAND B.L.T.

Thick cut bacon, lettuce, tomato, and melted sharp cheddar on grilled sourdough dressed with special sauce. **12.75**

GOURMET BURGERS*

Our Locally sourced, Grass-Fed, 100% Chuck burgers are ground specially for us by Walla Walla's own Blue Valley Meats. Served on a Walla Walla Bread Co. bun with your choice of Waffle Fries, Coleslaw, or a Garden Salad.

CLASSIC BURGER

Leaf lettuce, sliced tomato, red onion, and our specialty drive-in sauce. **10.25**
Add sharp cheddar, pepper jack or Swiss **.75**
Add thick bacon **1.25**

BAYOU BURGER

Melted blue cheese crumbles and caramelized sweet onions served on a warm bun with lettuce, tomato, and cajun aioli. **12.25**

MUSHROOM SWISS BURGER

Flavorful sautéed mushrooms piled high and covered in melted Swiss cheese. Served with lettuce, tomato, onion, and drive-in sauce. **12.25**

COWBOY BURGER

Thick bacon and sharp cheddar smothered in homemade BBQ sauce. Dressed with lettuce, red onion, tomato and drive-in sauce. **12.25**

GRILLED CHICKEN SANDWICHES

Our chicken breasts are house marinated. 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, dressed with lettuce, tomato and a heap of fresh tossed coleslaw. **12.25**

CAJUN CHICKEN SANDWICH

Grilled chicken breast rubbed with Cajun spices and covered in caramelized sweet onions and melted pepper jack cheese. Dressed in our own Cajun aioli, lettuce and tomato. **12.25**

THAI CHICKEN SANDWICH

Grilled chicken breast lathered in homemade peanut sauce, dressed with lettuce, sliced tomato, and topped with an Asian slaw. **12.25**

Vegetarian patties available upon request.

Gluten-Free sandwich bread and buns available.

Entree Salads on back of menu



DELI SANDWICHES

Our sandwiches come on thickly sliced bread and are prepared with the freshest ingredients, coming with your choice of Waffle Fries, Coleslaw, or a Garden Salad.

VEGGIE SANDWICH

Fresh avocado, tomato, red onion, cucumber, lettuce, cream cheese, and a hint of mayo stacked on your choice of whole wheat, sourdough, or rye. **11.50**
Try it on a croissant, add **.50**

TURKEY & AVOCADO

House roasted turkey breast, avocado, cream cheese, lettuce, tomato and mayo served on your choice of whole wheat, sourdough, or rye. **11.95**
Try it on a croissant, add **.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 warm locally baked roll.

RUSTIC CAESAR

Fresh romaine lettuce chopped and tossed in our robust Caesar dressing. Garnished with thickly shaved Italian cheeses, homemade croutons, and a lemon wedge. **9.95**
Top With Grilled Chicken **3.00** Top with Wild Pacific Smoked Salmon **4.00**

GREEK CHICKEN SALAD

Grilled chicken breast, kalamata olives, imported sheep and goat's milk feta, red onion, cucumber, cherry tomatoes and pepperoncinis all displayed over a bountiful bed of fresh mixed greens. Served with our house-made Greek-basil vinaigrette. **13.95**

FARMHOUSE SALAD BOWL

Starting with vibrant mixed greens, we pile on cucumbers, cherry tomatoes, hardboiled egg, cheddar, Swiss, diced smoked ham, crumbled bacon, and homemade croutons. Served with your choice of dressing. **13.25**

THAI CHICKEN SALAD

Julienned chicken basted in our rich peanut sauce, set atop mixed greens, shredded red and green cabbage, matchstick carrots, cucumbers, chopped green onion, cherry tomatoes and sided with a sweet and savory Thai peanut dressing. **13.25**

MODENA CHICKEN BEET SALAD

Fresh greens topped with a grilled chicken breast, sliced beets, blue cheese crumbles, red onion slivers, and homemade maple-candied walnuts. Served with a creamy balsamic dressing. **13.95**
Make it vegetarian without chicken **11.95**



ASK ABOUT OUR
HOMEMADE DESSERTS

QUICHE DU JOUR

A favorite 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. **13.25**

THE COMBO

A cup of soup, a warm whole wheat roll, and a large garden salad with your choice of homemade dressing. **9.95**

House-made Dressings: *Buttermilk Ranch, Blue Cheese, 1000 Island, Honey Mustard, Greek-Basil Vinaigrette, Creamy Balsamic, Thai Peanut, or Caesar. Also available: Fat-free Ranch, Fat-free Catalina*

The Maple Counter Cafe brings to the table three generations of restaurant excellence and expertise. Beginning with my grandparents' restaurant in Chicago nearly 40 years ago, the artful skill of handcrafting breakfasts and lunches has become a family tradition. Drawing heavily from the inspiration of my parents' restaurant, The Oak Table Cafe in Sequim, WA, my wife Rachel and I proudly carry the flag of a family passion. In our quest to create a business which smiles on the world, we maintain that there is no substitute for quality. 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.

Chefs at the Maple Counter Cafe understand that preparing good food takes time and special care, so we start at dawn every day making numerous batters from authentic, coveted recipes

that hold true to our vision of a memorable meal. Our batters are not from packaged mixes – all are carefully blended by hand using fresh, ingredients, such as unbleached hard wheat flour, fresh eggs, and real cream. Another important aspect of our batters comes from our sourdough barrel. This old-fashioned process of nurturing yeast has been handed down from generation to generation, and is what 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.

Nothing can replace fresh products for food value or taste. The butter used in our restaurant is above USDA 93 score, of the finest available. By rendering out the impurities (salts and solids), we are left with the pure "golden oil" which we use to baste eggs and cook other special dishes. Our whipped butter is simply that – nothing more, nothing less.

We have chosen a special blend of 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 nearby farms, and quality meats from around the Walla Walla area, we are ensuring a freshness you can taste.

We at the Maple Counter Cafe thank you for your patronage and invite you to relax, enjoy your meal, and feel free to comment on the service and quality of your order. When you're dining with us, you're family.

We love our customers. You're the reason we're here!

Kory & Rachel Nagler