

SIX SEVEN

SRW Lunch Menu 2025

March 30th to April 12th
\$35 per guest

course one

choice of

warm steel cut

brown sugar, fresh berries, banana, sliced almonds

yogurt parfait

house-made granola, fresh fruit

baby gem caesar

pangratto, parmigiano reggiano, anchovy dressing

course two

choice of

bacon & avocado omelet

boursin, caramelized onion

veggie omelet

mushrooms, sun dried tomato, kale, red onions,
smoked cheddar cheese

smoked salmon grilled cheese

garlic herb boursin, gruyere, port red onions,
whole grain bread

brioche french toast

seasonal fruit, vanilla cream

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

The Edgewater dining facility is an over the water experience that is unique to the Seattle waterfront and is incredibly costly to maintain. the minimal fee assessment is intended to assist ownership in the extremely high cost of maintaining the character and integrity of the facility, so that we are able to continue to provide our dining guests with an unparalleled experience. A 20% service charge will be added to all guest checks for groups of six or more, as well as in the event that the form of payment is not signed and/or totaled. 100% of this charge goes to your server.