

# Bellingham

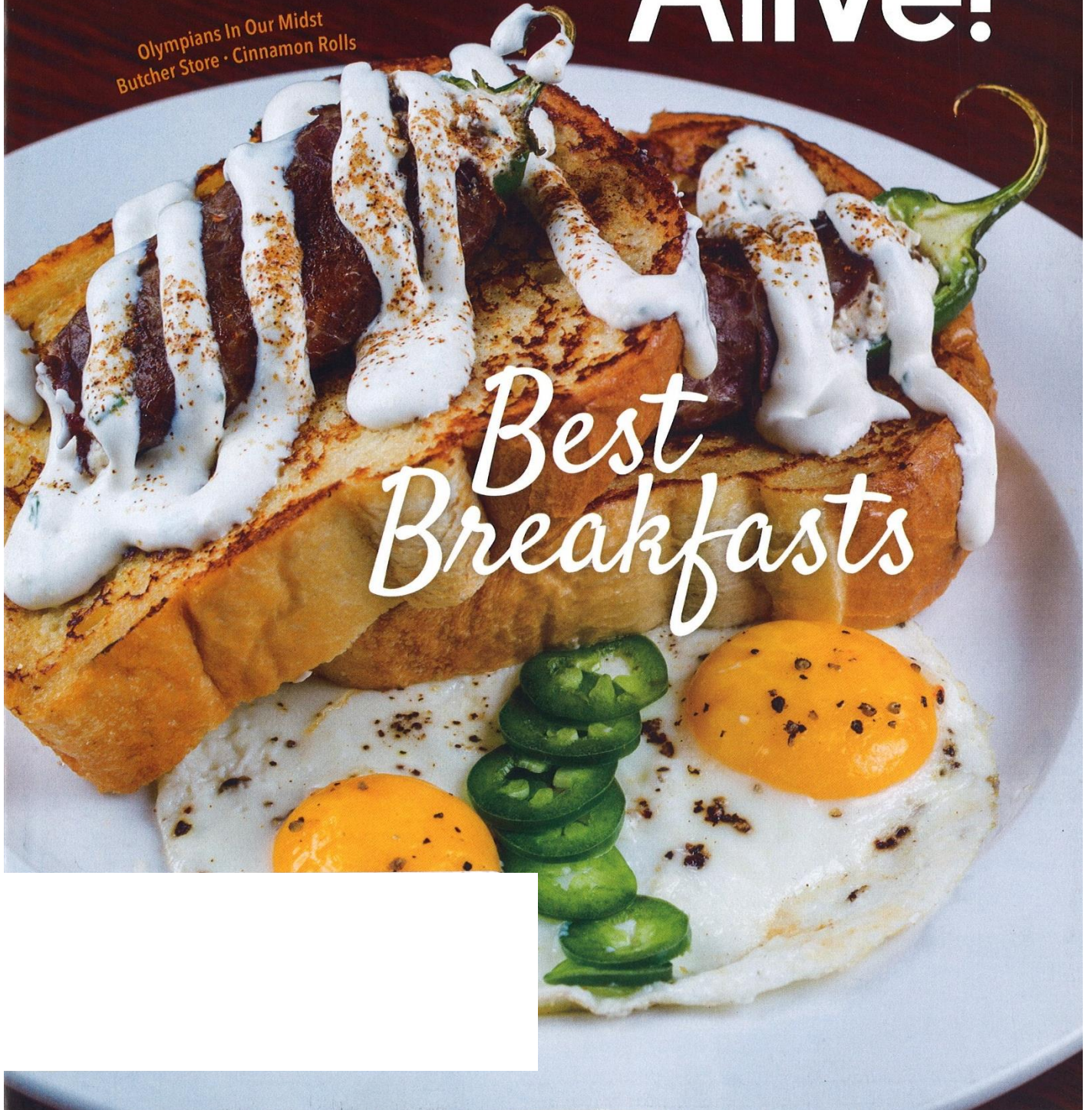
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# Alive!

NORTH SOUND LIFE

Olympians In Our Midst  
Butcher Store · Cinnamon Rolls

Best  
Breakfasts





A collage of breakfast foods. In the foreground, a blue and red rimmed bowl is filled with granola. To its left is a white bowl of yogurt. Behind the granola is a bowl of fresh fruit including orange slices, strawberries, and apples. In the background, there are plates of pancakes and a small bowl of blueberries. A green text box is overlaid on the top right of the image.

# Best Breakfasts

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PHOTOGRAPHED BY PAT MCDONNELL

All of us do it. Some before dawn cracks a new day, while others prefer to wait until mid-morning. There are even those who do it almost at lunch time. Doesn't matter what time you do it, breakfast is traditionally the first meal of the day. Croissants in France, Poha in Southern India, Ngwaci in Kenya, Shashukah in Saudi Arabia, Bangers and Mash in England, Medialunas in Argentina, or oatmeal in America: it's all breakfast food. For some folks, breakfast is the best meal of the day, and some restaurants are happy to serve it all day. Essentially, if we can sauté, grill, fry, boil, steam, bake, or broil it, we'll find a way to make it breakfast.



## Adrift

510 Commercial Ave., Anacortes  
Daily 8-11 a.m.  
360.588.0653

Adrift offers fried oysters and trout for breakfast! Your search for a gluten-free breakfast feast is over. Order **The Anchor** (\$13): two organic eggs cooked to order served with a Yukon Gold mashed potato croquette and your choice of toast and Hempeler's pepper bacon, smoked trout fillet, pan fried oysters, hamburger patty or N.Y. Italian sausage. It's an oyster-and-trout-lover's dream come true!



## Cynthia's Bistro

65 Nichols St., Friday Harbor  
Daily 7:30 a.m.-2 p.m.  
360.298.8130

Cynthia's Bistro is a breakfast foodie's gastronomic dream come true. Vegetarians will enjoy **Hanna's Tofu Scramble** (\$10.95), a hearty dish of marinated tofu and sautéed vegetables. This delectable dish is accompanied with your choice of sides: roasted potato mash, fresh fruit, or a breakfast salad. For the omnivores in your group, there is the Dutch baby (\$10.95), a deep-dish cast-iron-skillet-baked pancake filled with herbs, cheese, and crumbled bacon.

## Friday Harbor House

130 West St., Friday Harbor  
Mon.-Fri. 7:30-11 a.m.  
Sat, Sun. 8 a.m.-1 p.m.  
360.378.8455

Little else shouts cultural diversity than Korean food for breakfast! **Bibimbap** (\$13) is a satisfying dish of Korean fried rice, a slow-cooked egg, sliced beef, and house-made kimchi served in a cast-iron skillet. **Breakfast poutine** (\$15) is a creative twist on an iconic Quebec dish: hot crisp fries, dressed with duck confit, cheese curd, slow-cooked egg and brown butter hollandaise.

## Third Street Café

309 S.3rd St., Mt. Vernon  
Sat.-Sun. brunch 9 a.m.-3 p.m.  
360.542.5022

Third Street Café serves "menu order" weekend brunch, so no standing in buffet lines! First, order a brunch cocktail such as the **Skagit Coffee** (\$6.50), that consists of Valley Shine Benjamin's Bourbon, lavender honey, house-roasted coffee and whipped cream. Then try the **pork belly hash** (\$12)—it's the brunch entrée you dream about, with two local organic eggs cooked to order resting alongside a heap of hash with smoked pork belly, poblano peppers, garlic, red peppers, chunky home fries, and a house-made biscuit.

## Tweets Cafe

5800 Cains Ct., Bow  
Fri.-Sun. 9 a.m.-4 p.m.  
360.820.9912

Tweets Café is a reductivist menu restaurant, so the daily menu changes as the kitchen runs out of specific items. Breakfast here is always an adventure and always delicious. Ingredients are fresh, local and seasonal and menu options are always home-made. A popular breakfast favorite is the **Brisket Hash** (\$14) on sprouted rye topped with an egg and garnished with horseradish and house dressing.

