

The Fat Hen

1418 NW 70th St 98117-5339 · +12067825422 · Updated: Jan 14, 2026

[View online menu](#)



FAT HEN PASTRIES (LIMITED QUANTITIES AVAILABLE DAILY) 16

Seasonal cake **\$5.50**

Cardamom bun **\$5.00**

Chocolate chip cookie with sea salt **\$4.00**

Almond cloud cookie (gluten-free) **\$4.00**

Ricotta Toast **\$9.00**

Toasted Grand Central levain, house-made ricotta, brown butter dates, pistachio

Salmon Toast **AVAILABLE OPTIONS**

Grand Central levain, European-style smoked salmon, cream cheese spread with capers, cornichons, preserved lemon, dill

\$14.00

Hard-boiled egg: \$1.50

Green Salad **\$5.50**

Organic mixed greens with fennel dressing, chermoula croutons, grated parmesan

Smashed Potatoes **\$5.00**

Roasted fingerling potatoes, smashed, fried & tossed in house seasoned salt

Cardamom Granola **\$11.00**

Cardamom-spiced blend of gluten-free oats, pistachios, almonds, pecans, sunflower seeds, pepitas, coconut flakes, & golden raisin mix. topped with fruit & honey and served with your choice of — Greek yogurt | whole milk | oat milk

Breakfast Smash* **\$18.00**

Fried, local cage-free egg, Grand Central potato bun, two smashed all-beef patties, melted cheddar, pickled onion, and corny sauce. served with a small side salad.

Eggs Benedict* (select your choice from below) **AVAILABLE OPTIONS**

Choice of protein, soft-poached cage-free eggs, toasted English muffin, and hollandaise. served with a choice of smashed fingerling potatoes *or* a salad

Dungeness crab: \$24.00

European-style smoked salmon:

\$21.00

Pancetta: \$18.00

Black Forest ham: \$18.00

Kale Florentine: \$15.50

Skillets*

All skillets are served with a side of Grand Central baguette

Shakshuka

Local cage-free eggs, house tomato sauce, harissa, spiced pepper mix, Greek yogurt & fresh herbs.

\$17.00

Spiced lamb meatballs: \$5.00

Camicia

Local cage-free eggs, house tomato sauce, mozzarella, house ricotta, fresh basil

\$16.50

Alla Boscaiola

Local cage-free eggs, house tomato sauce, mozzarella, braised pork shoulder, beech mushrooms

\$20.00

Chicken Parmesan

Buttermilk brined fried chicken breast, tomato sauce, mozzarella, parmesan & fresh basil

\$20.00

THE FAT HEN DRINK MENU 14

Espresso special: Butterscotch Latte

Double shot of True North espresso with steamed milk and salted butterscotch sauce

\$6.00

Drip Coffee

True North medium-roast Guatemalan drip coffee

\$3.50

Espresso

Two shots of True North's Fog Lift espresso

\$4.00

Americano

Double espresso + 10oz hot water

\$4.00

Latte

Double espresso + 10oz steamed milk

\$5.00

Cappuccino

Double espresso + 6oz aerated milk

\$4.50

Cortado

Double espresso + equal part steamed milk

\$4.50

Mocha

Double espresso with house chocolate ganache and steamed milk

\$6.00

'Italian Nutella' Cold Brew

Slow-steeped True North coffee cold brew infused with Italian chocolate-hazelnut spread (Noccioliva); served over ice, topped with half & half

\$5.50

Chai

Housemade sweet & spicy chai blend with steamed milk

\$5.50

Fat Hen Fog

Earl grey tea latte with housemade vanilla & lavender

\$5.50

Smith Teas

Green | chamomile | peppermint | earl grey | black breakfast

\$4.00

Dairy/Alternative Milk Options

Oat | whole

Housemade Syrups

\$0.75

Vanilla | cardamom | lavender | gingersnap

BOOZY BEVERAGES 5

Fat Hen Boozy Drink Special: Amaro Cortado

\$9.00

Mimosa

\$10.00

Prosecco + choice of orange or grapefruit juice

Beermosa

\$9.00

Pale Ale or IPA + choice of orange or grapefruit juice

House Spritz

\$12.00

Casoni Apertivo+ Prosecco

Amaro

\$10.00

Sennza Finne Amaro (locally made)

BEER & WINE 4

Estrella Galicia Lager

\$5.00

Stoup Brewing Pale Ale

\$7.00

Metier Brewing IPA

\$7.00

Prosecco

\$10.00

OTHER DRINKS 3

Fresh orange juice

\$5.00

Fresh grapefruit juice

\$5.00

Mountain Valley Sparkling Mineral Water

\$3.75