

Starters

Bistro Fries	6
<i>Hand cut fries, roasted garlic aioli</i>	
Harrissa Deviled Eggs	8
<i>Hover highland eggs, North African spices</i>	
Hama Hama Oysters	3 each
<i>Served with mignonette and lemon. Ask you server for today's selection</i>	
Grilled Kauai Prawns	15
<i>Brushed with rosemary oil and served with Willowbrook greens and black garlic "vinaigrette"</i>	
Chili-Garlic Calamari	12
<i>Crispy fried and tossed with hot & sour sauce, candied chilies and Thai herbs</i>	
Beets, Brie, Balsamic	12
<i>Organic beets, Mt. Townsend Cirrus, candied hazelnuts, orange oil</i>	
Cannellini Bean Salad	13
<i>Marinated beans, fennel, and dandelion greens tossed with Willowbrook black garlic and sprouted parsley crackers.</i>	
"Caesar" Salad	11
<i>Honey Gem lettuce tossed with classic Caesar dressing, brioche croutons and Parmigiano Reggiano</i>	
House Salad	9
<i>Greens, pepitas, raisins, crispy shallots, cumin vinaigrette</i>	

Entrées

Roasted Carrot Risotto	25
<i>Arborio rice with blended with roasted organic carrot puree and finished with Willowbrook Farm greens, crispy carrot and parsley pesto</i>	
Linguine Carbonara	26
<i>Artisan pasta, tossed with house pancetta, wild mushrooms, shallots, green garlic, Hover egg and Parmigiano Reggiano. Finished with Willowbrook greens</i>	
Pork "Carnitas"	32
<i>Buzzard Nest Berkshire pork, slow cooked and served crispy. Accompanied by cannellini bean puree, cumin glazed carrots, and apple-cilantro salsa</i>	
Sicilian Braised Beef	38
<i>Methow Raised grass fed beef braised with red wine, prunes and olives. Served with mascarpone polenta, seasonal vegetables, and hazelnut picada</i>	
Lamb Medallions	36
<i>BCS lamb grilled roasted and served with roasted root vegetables and potatoes and a grain mustard-thyme jus</i>	
Fish Cakes	27
<i>Fish mousseline with bread crumbs and herbs, pan-fried and served with Alan's green coconut curry and crispy yams</i>	



Bison Ribeye	46
<i>Oregon bison, chili rubbed, grilled and served with yam and kale hash and huckleberry-molasses demi-glace</i>	
Steak Frites	28
<i>Steak, grilled and served with house pickled vegetables, hand cut fries and Willowbrook Farm black garlic butter</i>	
Chicken Breast	29
<i>Hover Highland Chicken, pan roasted, and served with creamed Bluebird Farms Einka, seasonal vegetables and wild mushroom-marsala pan sauce</i>	

Fresh Fish

We are proud to be a Seafood Watch business partner and source all our fish sustainably. That said, our selection changes often so please check with your server for tonight's offering

MP

Additions

<i>Grilled Kauai Prawns</i>	7
<i>Sunny Side Hover Egg</i>	3

***For parties of 8 or more, we kindly request one check per party. Additionally, a 20% service gratuity may be included.** We are happy to prepare foods to your specifications; However, consumption of raw or undercooked meat, poultry or seafood may increase your risk for contracting food borne illness