

Starters

Bistro Fries	7
<i>With roasted garlic aioli</i>	
Northwest Oysters	3/ea
<i>served with today's mignonette and lemon</i>	
Pork Belly	14
<i>Buzzard Nest pork, served crispy with a pickled fig, fried capers and Willowbrook sprouts</i>	
Crab & Fish Cake	16
<i>Dungeness crab folded with fish mousseline, pan fried, and served with Alan's green coconut curry and herb salad</i>	
Grilled Asparagus	12
<i>Crispy sage and lemon, olive oil, parmesan, and aged balsamic</i>	
Roasted Beets	15
<i>Organic beets, balsamic, thyme oil, candied hazelnuts, chevre</i>	
Grilled Calamari	15
<i>Chermoula marinade, harissa aioli, bread crumb "salsa"</i>	
Arugula Salad	10
<i>Willow brook arugula tossed with orange, pickled local shallots, shaved Manchego and Dijon-honey vinaigrette</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

Stinging Nettle Risotto	26
<i>Arborio, folded with wild nettle puree, roasted onions, spring vegetables, and Willowbrook sprouts</i>	
Pasta	27
<i>Artisan pasta, tossed with Willowbrook black garlic, wild mushrooms, cream and house pancetta. Finished with Willowbrook arugula and parmesan</i>	
Duck Breast	31
<i>Pan roasted and served with roasted seasonal vegetables, roasted potatoes, and wild huckleberry demi-glace</i>	
Steak Frites	35
<i>Washington raised organic grass-fed beef, grilled and served with our house fries, Willowbrook arugula, and chimichurri</i>	
Grilled Trout	29
<i>Stuffed with herbs and lemon, grilled whole, and served with our house fries, seasonal vegetables and Willowbrook chive butter</i>	
Mongolian Pork Chop	33
<i>Heritage breed pork, marinated in a Mongolian style barbeque sauce, grilled and served with seasonal vegetables and whipped yams</i>	

Lamb	MP
<i>BCS lamb, preparation changes often. Check with your server for today's offering</i>	
Bacon Wrapped Chicken Breast	29
<i>Organic Chicken, wrapped with bacon and roasted. Served with Dijon spätzle, seasonal vegetables and rhubarb relish</i>	
Meatloaf	30
<i>A blend of Methow grass fed beef and pork, served with seasonal vegetables, Betty's Colorado mash and tart cherry catsup</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

***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*

