

## Starters

<b>Bistro Fries</b>	<b>6</b>
<i>Hand cut fries, roasted garlic aioli</i>	
<b>Harrissa Deviled Eggs</b>	<b>8</b>
<i>Hover highland eggs, North African spices</i>	
<b>Hama Hama Oysters</b>	<b>3 each</b>
<i>Served with mignonette and lemon. Ask you server for today's selection</i>	
<b>Grilled Asparagus Salad</b>	<b>14</b>
<i>A Bistro Classic! Local asparagus, crispy lemon and sage, extra virgin olive oil, Parmigiano Reggiano, aged balsamic</i>	
<b>Grilled Kauai Prawns</b>	<b>15</b>
<i>Brushed with rosemary oil and served with Willowbrook greens and black garlic "vinaigrette"</i>	
<b>Chili-Garlic Calamari</b>	<b>12</b>
<i>Crispy fried and tossed with hot &amp; sour sauce, candied chilies and Thai herbs</i>	
<b>Roasted Beet "Gazpacho"</b>	<b>13</b>
<i>Chilled beet soup, chevre cream, paprika oil, Willowbrook sprouts</i>	
<b>"Caesar" Salad</b>	<b>11</b>
<i>Honey Gem lettuce tossed with classic Caesar dressing, brioche croutons and Parmigiano Reggiano</i>	
<b>House Salad</b>	<b>9</b>
<i>Greens, pepitas, raisins, crispy shallots, cumin vinaigrette</i>	

## Entrées

<b>Sweet Pea Risotto</b>	<b>25</b>
<i>Arborio rice with blended with sweet peas, wilted pea vines, wild mushrooms and crispy house pancetta</i>	
<b>Linguine</b>	<b>26</b>
<i>Artisan pasta, tossed with seasonal vegetables, parsley-walnut pesto, and Willowbrook sprouts</i>	
<b>Chicken Fried Rabbit</b>	<b>29</b>
<i>Hover Highland rabbit marinated in buttermilk and pan-fried. Served with celeriac mash, wilted greens, and Dijon "gravy"</i>	
<b>Steak Frites</b>	<b>29</b>
<i>Local Grass Fed beef, grilled and served with house pickled vegetables, hand cut fries and black garlic butter</i>	
<b>Lamb Medallions</b>	<b>36</b>
<i>BCS lamb grilled roasted and served with white bean ragout, seasonal vegetables and mint chimichurri</i>	
<b>Fish Cakes</b>	<b>27</b>
<i>Fish mousseline with bread crumbs and herbs, pan-fried and served with Alan's green coconut curry and crispy yams</i>	



<b>Whole Grilled Trout</b>	<b>30</b>
<i>Stuffed with lemon and herbs. Served with seasonal vegetables and hand cut fries</i>	

<b>Meatloaf</b>	<b>28</b>
<i>A blend of Methow beef and pork, served with Betty's Colorado mash, seasonal vegetables and dried cherry catsup</i>	

<b>Chicken Breast</b>	<b>29</b>
<i>Hover Highland Chicken, herb marinated, grilled and served with a fennel and potato salad, Willowbrook sprouts, harrissa aioli and preserved lemon</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>	<b>7</b>
<i>Sunny Side Hover Egg</i>	<b>3</b>

**\*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