

Starters

Bistro Fries	7
<i>With roasted garlic aioli</i>	
Northwest Oysters	3/ea
<i>served with today's mignonette and lemon</i>	
Parsnip Bisque	12
<i>With curry oil</i>	
Crab & Fish Cake	16
<i>Dungeness crab folded with fish mousseline, pan fried, and served with roasted sweet onion velouté and bacon-cheddar crumble</i>	
Delicata Squash	15
<i>Local delicata, roasted and served with shaved Manchego, brown butter, house pancetta, crispy sage and maple gastrique</i>	
Roasted Beets	15
<i>Organic beets, black-garlic balsamic, thyme oil, candied hazelnuts, chevre</i>	
Meat & Cheese	24
<i>A rotating selection of house and artisan made charcuterie, Artisan cheese, house preserves, pickles, mustard, and crostini</i>	
Crispy Brussels Sprouts	12
<i>With pistachio aioli and lemon</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

Farrotto	27
<i>Bluebird Farms Farro, local greens, wild mushrooms, roasted squash, parmesan</i>	
Fusilli	27
<i>Artisan pasta, local greens, caramelized onion, rosemary, cream, Hover rabbit confit, Manchego and pistachio picada</i>	
Duck Breast	31
<i>Pan roasted and served with roasted seasonal vegetables, Filaree Farm potatoes, and wild huckleberry demi-glace</i>	
Steak & Potatoes	MP
<i>Preparation changes often, please check with your server for today's offering</i>	
Quail	34
<i>Semi boneless quail, stuffed with sausage and pan roasted. Served with creamy rosemary polenta, seasonal vegetables, braised cipolini onion, and pan jus</i>	
Pork Chop	33
<i>Heritage breed pork, herb rubbed, grilled and served with fall vegetable hash and heirloom apple confit</i>	



Lamb Navarin **38**
BCS lamb, braised in a Provençal style stew, with potatoes, root vegetables, herbs, wine, and wild mushrooms

Chicken Breast **28**
Organic Chicken, grilled and served with a savory pumpkin custard, seasonal vegetables and a smoked chili-maple glaze

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*