

Starters

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| Bistro Fries | 6 |
| <i>Hand cut fries, roasted garlic aioli</i> | |
| Eloté Asado | 10 |
| <i>Grilled corn with lime aioli, chili salt, cotija and cilantro</i> | |
| Crispy Brussels Sprouts | 10 |
| <i>With pistachio aillåde and lemon</i> | |
| Beets, Burrata, Balsamic | 12 |
| <i>Willowbrook beets, candied hazelnuts, orange oil</i> | |
| Harissa Deviled Eggs | 9 |
| <i>Hover Highland eggs, house harissa, local spring greens</i> | |
| Corn Chowder | 13 |
| <i>Dungeness crab fritter, roasted Anaheim puree</i> | |
| Caesar Salad | 10 |
| <i>Heirloom 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

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| Fall Vegetable Risotto | 22 |
| <i>Arborio rice with local vegetables, wild mushrooms, hearty greens and parmesan cheese</i> | |
| Fresh Fish | MP |
| <i>Always fresh and sustainably harvested. Preparation changes often</i> | |
| Smoked Pork Chop | 30 |
| <i>Smoked and finished on the grill, served with brussels sprout hash and rosemary apple sauce</i> | |
| Pasta | 25 |
| <i>Artisan made pasta, local tomato and seasonal vegetables tossed with Willowbrook farm parsley pesto and finished with Manchego</i> | |
| Duck Breast | 29 |
| <i>Pan roasted duck breast with corn fritters, local vegetables and Methow huckleberry sauce</i> | |



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| Fish Cakes | 28 |
| <i>Smoked trout folded with mousseline and bread crumbs, pan-fried and served with lentil-vegetable succotash, lemon aioli and local greens</i> | |

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| Beef Bourguignon | 29 |
| <i>Hover Highland beef, braised in red wine, with root vegetables, fall mushrooms and bacon lardons</i> | |

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| Steak Frites | 26 |
| <i>Steak, grilled and served with a petite salad, hand cut fries and chimichurri</i> | |

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| Chicken Breast | 28 |
| <i>Hover Highland Chicken, marinated with lemon and thyme, grilled and served with creamed Bluebird einkorn, seasonal vegetables, and roasted garlic-sherry vinaigrette</i> | |

The S.O.B.

My Father was a butcher, so this dish reflects the food I grew up with. It's usually a steak, rarely dainty and never vegetarian. JB

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