

## Starters

<b>Bistro Fries</b>	<b>8</b>
<i>Channing's Farm potatoes with roasted garlic aioli</i>	
<b>Crispy Brussels Sprouts</b>	<b>13</b>
<i>With pistachio aioli and lemon</i>	
<b>Burrata Caprese</b>	<b>16</b>
<i>With basil oil, aged balsamic, Willowbrook tomatoes, crispy basil and shaved Walla Walla onion</i>	
<b>Crab &amp; Fish Cake</b>	<b>18</b>
<i>Dungeness crab folded with fish mousseline, pan fried, and served with Alan's green coconut curry and herb salad</i>	
<b>Prawn Fritters</b>	<b>16</b>
<i>With yam, sweet onion and carrot. Served with nuoc cham dipping sauce</i>	
<b>Beet Salad</b>	<b>14</b>
<i>With chevre, curry candied filberts, thyme oil, balsamic and Willowbrook sprouts</i>	
<b>Roasted Winter Squash</b>	<b>12</b>
<i>With maple gastrique, Manchego, and crispy sage</i>	
<b>"Caesar" Salad</b>	<b>13</b>
<i>Willowbrook lettuce tossed with classic Caesar dressing, brioche croutons and Parmigiano Reggiano</i>	
<b>Fall Salad</b>	<b>12</b>
<i>Channing's Farm cabbage, Methow apples, Willowbrook sprouts, cheddar and cider-honey dressing</i>	
<b>House Salad</b>	<b>9</b>
<i>Greens, pepitas, raisins, crispy shallots, cumin vinaigrette</i>	

## Entrées

<b>Butternut Squash Risotto</b>	<b>28</b>
<i>Arborio, folded with sautéed wild mushrooms, roasted butternut squash, Manchego, greens, and browned butter</i>	
<b>Tagliatelle</b>	<b>27</b>
<i>Artisan pasta, tossed with herb-lemon pesto, seasonal vegetables, house smoked chicken, wild mushrooms and a touch of cream</i>	
<b>Wild Boar Bolognese</b>	<b>28</b>
<i>Classic meat-tomato-herb sauce tossed with artisan pasta and finished with Parmigiano Reggiano and Tuscan gremolata</i>	
<b>Steak Frites</b>	<b>36</b>
<i>Grilled and served with our house fries, a petite herb salad and Chimichurri</i>	
<b>Pork Chop</b>	<b>33</b>
<i>Heritage breed pork, rubbed with herbs and black pepper, grilled and served with yam and cabbage hash and rosemary apple sauce</i>	
<b>Lamb Shank</b>	<b>39</b>
<i>BCS lamb, braised with red wine and served with seasonal vegetables, creamy polenta and jus</i>	
<b>Chicken Breast</b>	<b>29</b>
<i>Organic Chicken, lemon thyme marinated, grilled and served with a roasted carrot-potato-herb salad and roasted tomato chutney</i>	

<b>Meatloaf</b>	<b>29</b>
<i>A blend of Methow grass fed beef and pork, served with seasonal vegetables, Betty's Colorado mash and dried fruit catsup</i>	
<b>Bison Filet Mignon</b>	<b>48</b>
<i>Grass fed bison, pepper crusted and served with bacon braised Channing's Farm cabbage, yam puree, and Methow huckleberry sauce</i>	
<b>Arctic Char</b>	<b>35</b>
<i>Always fresh! Grilled and served with roasted local potatoes, seasonal vegetables, grilled chanterelles and lemon-thyme butter</i>	

### **Market Fish**

*We are proud to be a Seafood Watch business partner and source all our fish sustainably. That said, this 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*

