

STARTERS

PROVEN BAKERY SOURDOUGH • 6

plugrá butter, sea salt

HOUSEMADE SPREADS • 6 EACH

sheep’s milk feta-walnut | ricotta-black pepper | green garbanzo-avocado hummus

GORGONZOLA STUFFED DATES • 9

crispy prosciutto, marcona almonds, saba

DUNGENESS CRAB CAKES • 19

piment d’espelette remoulade, cabbage slaw

PROSCIUTTO & RICOTTA CROSTINI • 13

pears, black pepper, chestnut honey

*AHI TARTARE • 15

piment d’espelette aioli, grilled bread

BAKED BRIE • 16

apricot, caramelized onions, candied walnuts, grapes, house crackers

FRIED CALAMARI • 14

smoked tomato aioli

CHEESE AND CURED MEAT • ONE FOR \$7 | THREE FOR \$19 | FIVE FOR \$29

served with a variety of accompaniments

ADD: marcona almonds • 3 | castelvetrano olives • 3 | optional pairing • MP

SOUPS AND SALADS

add mary’s grilled chicken • 7 | *grilled flank steak • 8 | grilled prawns • 9

SOUP • 7.5

san marzano tomato or seasonal

PURPLE CHOPPED • 11 HALF / 15 FULL

romaine, bacon, avocado, garbanzo beans, gorgonzola, sun-dried tomatoes, seeds, parsley, sweet italian vinaigrette

CAULIFLOWER & LENTIL • 11 HALF / 15 FULL

arugula, garbanzo beans, almonds, red onions, dates, tahini-lemon vinaigrette

KALE CAESAR • 11 HALF / 15 FULL

lacinato kale, romaine, multigrain croutons, grana padano

CRANBERRY CHICKEN • 13 HALF / 17 FULL

pulled mary’s chicken, bacon, almonds, scallions, celery, apples, dried cranberries, parmigiano-reggiano, cranberry-dijon vinaigrette

THE LUNCH COMBO

ANY TWO ITEMS • 15

SOUP

san marzano tomato | seasonal

SALAD

purple chopped | kale caesar | cauliflower & lentil

SMALL SANDWICH

blta | roasted turkey | caprese

PIZZETTA

margherita | gorgonzola pear | bacon & brussels sprouts

SANDWICHES

served with a choice of mixed green salad or hand-cut fries

substitute sweet potato fries or soup • 2

BLTA • 14

bacon, lettuce, tomato, avocado, spicy aioli

ROASTED TURKEY CLUB • 15

bacon, provolone, tomato, lettuce, pickled red onion, basil aioli

GRILLED CHEESE & TOMATO SOUP • 14

jarlsberg, smoked gouda, truffle oil | add bacon • 3 or prosciutto • 4

GRILLED CHICKEN • 15

bacon, swiss, lettuce, red onion, tomato, shishito pepper-chimichurri aioli

GRILLED SALMON BANH MI • 18

pickled carrots, jalapeño, daikon radish, cilantro, hoisin aioli

KOBE ROAST BEEF • 18

gorgonzola, crispy onions, spinach, bacon aioli

MIXED GRAIN VEGGIE BURGER • 15

mushrooms, cheddar, arugula, tomato, pickled red onion, herb aioli

*CLASSIC CHEESEBURGER • 17

cheddar, lettuce, tomato, red onion, pickled brussels sprouts remoulade | add bacon • 3

*According to our good friends at the health department, raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

PIZZAS

MARGHERITA • 15

san marzano tomatoes, fresh mozzarella, basil

GORGONZOLA PEAR • 16

red wine-poached pears, caramelized onion, walnuts, gorgonzola dulce, rosemary oil

BACON & BRUSSELS SPROUTS • 16

fontina, chile flake, lemon agrumato

PASTAS AND ENTRÉES

BASIL PESTO PASTA • 19

gemelli, pomodoraccio tomatoes, pine nuts, parmigiano-reggiano, lemon zest
substitute gluten-free pasta • 3 | add mary’s grilled chicken • 7 | grilled prawns • 9

WILD BOAR BOLOGNESE • 25

tagliatelle, grana padano, arugula | substitute gluten-free pasta • 3

MAINE LOBSTER BAKED MAC AND CHEESE • 20 SM / 30 LG

cavatappi, creamy gruyère sauce, truffled breadcrumbs

BEER BATTERED TRUE COD • 16

hand-cut fries, classic tartar sauce

PAN ROASTED FREE-RANGE CHICKEN • 18

mashed potatoes, seasonal vegetables, marsala pan jus

SPICY PRAWN FRITES • 17

hand-cut fries, garlic-herb butter sauce

*QUINOA AND VEGGIE BOWL • 16

brown rice, black beans, mixed quinoa, grilled corn, sautéed greens, broccoli, salsa fresca, avocado crema, fried egg

COCONUT-CURRY CHICKEN • 16

brown rice, pulled chicken, broccoli, cilantro, cashews

BEEF TENDERLOIN & BROCCOLI • 17

shiitake mushrooms, brown rice, pearl onions, soy-ginger sauce, scallions

BEVERAGES

HOUSEMADE SHRUBS • 5

fresh, seasonal sodas

FOUNTAIN SODA • 3.75

coke, diet coke, sprite, orange, lemonade

SPARKLING WATER • 4.5

lurisia

ROOT BEER • 4

bedford’s

GINGER BEER • 4

cock n’ bull

BARNES & WATSON ICED TEA • 3.75

traditional black

FRENCH PRESS COFFEE • 5 SM / 8 LG

olympia coffee single origin
sweetheart or asterisk decaf

BARNES & WATSON TEA • 3.75

earl grey | apricot |
star spangled | berry white |
genmaicha | tropical rooibos