

starters |

HOUSEMADE SOURDOUGH plugrá butter and sea salt · 6 add herbed goat cheese spread · 5

WARM MEDJOL DATES gorgonzola stuffing, crispy serrano ham, saba, and crushed pine nuts · 9 we paired it with | San Lorenzo 'Di Gino': Rosso Piceno, Italy '13 · 10.00

GRILLED CAULIFLOWER toasted almonds, golden raisins, greek yogurt, calabrian chiles, brown butter and cilantro · 13 we paired it with | Château Trébiac Blanc: Graves, France '15 · 10.00

STEAMED PENN COVE MUSSELS pulled ham hock, spring onion, mustard and buttery croutons · 15 we paired it with | Castillo de Mendoza 'Vitarán, Cepas Viejas' Viura: Rioja, Spain '14 · 9.50

ROASTED PEA VINES fresh sheep's cheese, chile-anchovy vinaigrette, preserved lemon, tangerine agrumato and crispy breadcrumbs · 12 we paired it with | Cooper Mountain Vineyards Friulano: Chehalem Mountains, Oregon '15 · 12.50

LAMB POUTINE braised lamb belly, hand cut frites, herbed cheese curds and red wine gravy · 15 we paired it with | Château Val Beylie 'Plaisir' Rouge: Bordeaux, France '14 · 10.50

ASPARAGUS SALAD 'NICOISE' asparagus, spanish tuna, anchovies, garlicky potatoes, hard-boiled egg, olives, capers and dijon vinaigrette · 12 we paired it with | Château Trébiac Blanc: Graves, France '15 · 10.00

BAKED BRIE apricot preserves, caramelized onions, candied walnuts, grapes and housemade crackers · 15 we paired it with | Domaine Pichot 'Le Peu de la Moriette': Vouvray, France '15 · 11.50

DUNGENESS CRAB CAKES cabbage slaw, lemon vinaigrette and red pepper remoulade · 19 we paired it with | Avennia 'Oliane' Sauvignon Blanc: Yakima Valley, Washington '15 · 15.00

CHICKEN LIVER MOUSSE brown butter toasts, pickles and garnishes · 13 we paired it with | Domaine Pichot 'Le Peu de La Moriette': Vouvray, France '15 · 11.50

FLASH-SAUTÉED CALAMARI san marzano tomatoes, capers, castelvetro olives, chickpeas, garlic, white wine, red chile flake, fresh herbs and grilled bread · 14 we paired it with | Château Haut Maurin Blanc: Bordeaux, France '16 · 9.50

BUTTER LETTUCE dijon vinaigrette, chive batons, toasted hazelnuts · 7 we paired it with | Buil & Giné 'Nosis' Verdejo: Rueda, Spain '14 · 9.50

cheese & meat |

ONE · 7 | THREE · 18 | FIVE · 25
marcona almonds | castelvetro olives · 3 each

cheese | add optional 3oz wine pairing

***OSSAU IRATY** raw sheep's milk we paired it with | Château Picque Caillou Blanc: Pessac-Léognan, France '13 · 7.00

DELICE D'ARGENTAL pasteurized cow's milk and cream we paired it with | Efesté "Nana": Yakima Valley, Washington '13 · 8.00

FOURME D'AMBERT pasteurized cow's milk we paired it with | Château Fouquet: Saumur, France '14 · 5.50

***GOUDA GRAND CRU** raw organic cow's milk we paired it with | Morell-Lawrence Chardonnay: Columbia Valley, Washington '13 · 4.50

***LA FINCA PRUDENCIANA QUESO DE CABRA** raw goat's milk we paired it with | Buil & Giné 'Nosis' Verdejo: Rueda, Spain '14 · 4.75

meat |

SALAME GENTILE | FINOCCHIONA | JAMÓN SERRANO we paired it with | Toro Albalá 'Fino Eléctrico': Montilla-Moriles, Spain · 8.00

soups & salads | draper valley farms grilled chicken · 7 | grilled flank steak · 8 | grilled prawns · 9

SOUP san marzano tomato or sherry-mushroom · 7

QUINOA AND ARUGULA mixed quinoa, peas, fava beans, pickled shallots, toasted almonds, parmigiano-reggiano and lemon vinaigrette · half 10/full 14

PURPLE CHOPPED romaine, bacon, avocado, hard-boiled egg, tomato, blue cheese, red onion and balsamic vinaigrette · half 10/full 14

DRIED CHERRY AND GOAT CHEESE arcadian greens, brown butter pecans and maple vinaigrette · half 10/full 14

KALE CAESAR lacinato kale, romaine, multigrain croutons, grana padano and caesar dressing · half 10/full 14

CRANBERRY CHICKEN pulled draper valley chicken, bacon, almonds, scallions, celery, apples, dried cranberries, parmigiano-reggiano and cranberry-dijon vinaigrette · half 12/full 16

pizzas |

HAM AND KALE serrano ham, kale sprouts, fontina and spicy tomato sauce · 16

GORGONZOLA FIG caramelized onions, fig-hazelnut pesto, fresh rosemary and garlic oil · 16

LAMB SAUSAGE sheep's cheese, castelvetro olives and oil-cured tomatoes · 16

ARTICHOKE AND PESTO marinated artichokes, calabrian chiles, roasted garlic, basil-cashew pesto and crispy breadcrumbs · 15

sandwiches | served with choice of mixed green salad, house-cut fries substitute: sweet potato fries | soup | specialty salad · 4

GRILLED FREE RANGE CHICKEN SANDWICH bacon, brie, arugula, sweet pea-avocado purée · 15

DUNGENESS CRAB ROLL celery, shallot, iceberg lettuce and lemon-cayenne aioli on a toasted new england-style bun · 19

MIXED GRAINS AND MUSHROOM VEGGIE BURGER tillamook cheddar, arugula, tomato, pickled red onion and herb aioli · 15

***ANDERSON RANCH LAMB BURGER** marinated cucumber, olive tapenade pomodoraccio tomatoes and feta yogurt spread · 17

***CLASSIC CHEESEBURGER** tillamook cheddar, lettuce, tomato, and pickled brussels sprout remoulade · 16 | add bacon · 3

pastas | grilled draper valley chicken · 7 | grilled prawns · 9 substitute gluten-free pasta · 3

BASIL PESTO spaghetti, pomodoraccio tomatoes, pine nut breadcrumbs, lemon zest and parmigiano-reggiano · 19 we paired it with | Le Clos d'Augustin Rouge: Bourgogne, France '14 · 11.50

MAINE LOBSTER BAKED MAC AND CHEESE cavatappi, maine lobster, creamy gruyère sauce and truffled breadcrumbs · 30 we paired it with | L'Ecole No. 41 Chardonnay: Columbia Valley, Washington '15 · 14.00

PASTA 'CON LE SARDE' bucatini, spanish sardines, shaved fennel, toasted garlic and hazelnut breadcrumbs · 22 we paired it with | Domaine Allimant-Laugner Pinot Blanc: Alsace, France '15 · 12.00

VEAL AND PANCETTA BOLOGNESE pappardelle, parmigiano-reggiano, sage · 25 we paired it with | La Spinetta 'Il Nero di Casanova' Sangiovese: Terre di Pisa, Italy '13 · 12.00

| mains |

*PAN ROASTED ALASKAN HALIBUT · 36

vadouvan curried carrot purée, verjus poached leeks, fava beans and pea shoot salad we paired it with | Château Trébiac Blanc: Graves, France '15 · 10.00

PACIFIC SEAFOOD STEW · 25

alaskan halibut, manila clams, penn cove mussels, bacon lardons, tomatoes, white wine, red chile flake, ramp pesto and sourdough toast we paired it with | Covela 'Edição Nacional' Avesso: Vinho Verde, Portugal '14 · 10.00

BRICK-GRILLED MARY'S CHICKEN BREAST · 25

three pea ragoût, parmesan brodo and basil-cashew pesto we paired it with | Syncline Grüner Veltliner: Washington '15 · 13.00

*GRILLED ST. HELENS FILET MIGNON · 39

caramelized cauliflower purée, grilled pea vines and red wine jus we paired it with | Andrew Will 'Flâneurs': Columbia Valley, Washington '13 · 15.00

MALBEC-BRAISED BONELESS BEEF SHORT RIB · 32

crispy polenta, roasted carrots, chimichurri rojo and cocoa-chile jus we paired it with | Château Fouquet Cabernet Franc: Saumur, France '14 · 11.00

*Raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.