

starters |

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

WARM MEDJOO DATES gorgonzola stuffing, crispy serrano ham, saba and crushed pine nuts · 9
we paired it with | **Domaine Fabien Trosset 'Molatret':**
Mondeuse d'Arbin, France '15 · 12.50

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 '16 · 12.50

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**

DUNGENESS CRAB CAKES cabbage slaw, lemon vinaigrette and red pepper remoulade · 19
we paired it with | **Avennia 'Oliane' Sauvignon Blanc:**
Yakima Valley, Washington '16 · 15.00

ROASTED BRUSSELS SPROUTS GRATIN caramelized onions, gruyère mornay, dijon mustard breadcrumbs and celery leaves · 13
we paired it with | **Château Trébiac Blanc: Graves, France '15 · 10.00**

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

***BEEF TARTARE** apple, sauerkraut, cornichons, horseradish, toasted caraway and brown butter rye toasts · 14
we paired it with | **Domaine Sérol 'Éclat de Granite' Gamay Noir:**
Côte Roannaise, France '14 · 10.50

CHICKEN LIVER MOUSSE brown butter toasts, pickles and garnishes · 13
we paired it with | **Domaine Pichot 'Le Peu de La Moriette':**
Vouvray, France '16 · 12.50

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 | **Bartholomew 'Konowac Vineyard' Rosé:**
Rattlesnake Hills, Washington '16 · 6.00

BRILLAT-SAVARIN pasteurized cow's milk and cream
we paired it with | **Va Piano Syrah:**
Columbia Valley, Washington '13 · 8.75

FOURME D'AMBERT pasteurized cow's milk
we paired it with | **Château Raymond-Lafon:**
Sauternes, France '06 · 5.50 (1.5oz)

***MEULE DE SAVOIE** raw cow's milk
we paired it with | **Domaine Dupré 'Vignes de 1935':**
Morgon, France '14 · 5.50

BÛCHE DE CHÈVRE CENDRÉE pasteurized goat's milk
we paired it with | **Kerloo Cellars 'Blue Mountain Vineyard'**
Grenache Blanc: Walla Walla Valley, Washington '16 · 6.50

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

PURPLE CHOPPED romaine, kale, bacon, avocado, red cabbage, chickpeas, gorgonzola, sun-dried tomatoes, pumpkin seeds, sunflower seeds, parsley and sweet italian vinaigrette · half 11/full 15

SHREDDED BRUSSELS SPROUTS AND RADICCHIO beecher's cheese curds, slivered almonds, dates and warm apple-bacon vinaigrette · half 11/full 15

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

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

pizzas |

KING OYSTER MUSHROOM caciocavallo cheese, garlic oil, arugula and chile-mushroom vinaigrette · 16

GORGONZOLA PEAR syrah-poached pears, gorgonzola, walnut crumble, caramelized onions and rosemary · 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 a choice of mixed green salad or hand-cut fries
substitute sweet potato fries or soup · 2

GRILLED FREE-RANGE CHICKEN SANDWICH bacon, brie, roasted apples and garlic-chive aioli · 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 · 18

***CLASSIC CHEESEBURGER** tillamook cheddar, lettuce, tomato, and pickled brussels sprout remoulade · 17 | *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 | **Torre Alle Tolfe:**
Chianti Colli Senesi, Italy '15 · 10.50

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 · 13.00

KING OYSTER MUSHROOM AND ZUCCHINI pappardelle, calabrian chiles, scallions, sweet corn-anchovy butter, crispy pecorino breadcrumbs and fennel pollen · 21
we paired it with | **Le Clos d'Augustin Rouge:**
Bourgogne, France '14 · 11.50

VEAL AND PANCETTA BOLOGNESE pappardelle, parmigiano-reggiano and 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**

SEAFOOD STEW · 28
gulf prawns, manila clams, penn cove mussels, bacon lardons, tomatoes, yukon gold potatoes, white wine, red chile flake and basil pesto
we paired it with | **Lauren Ashton Sémillon: Columbia Valley, Washington '15 · 12.50**

KUROBUTA PORK CHOP · 32
sweet potato-chestnut gratin, shaved brussels sprouts and apple-currant chutney
we paired it with | **Feudi di San Gregorio Fiano: Fiano di Avellino, Italy '13 · 10.00**

***GRILLED DOUBLE R RANCH NEW YORK STRIP · 39**
pancetta-braised collard greens, crispy smashed potatoes, bone marrow butter
we paired it with | **Tempus Cellars 'Sagemoor Vineyards' Cabernet Sauvignon:**
Columbia Valley, Washington '14 · 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: Saumur, France '15 · 11.00**