

LUNCH DINNER

HORS-D'OEUVRE

SOURDOUGH BREAD 9

DRIZZLE OLIVE OIL AND BALSAMIC VINEGAR, WHIPPED BROWN BUTTER (V)

CHARCUTERIE PLATE 20

OLYMPICA PROVISIONS SAUCISSON, PROSCIUTTO DI PARMA, SOPRESSEATA VENETA, OLIVES, QUICK PICKLED VEG, MUSTARD, NUTS, CRACKERS (GF UPON REQUEST)

CHEESE PLATE 20

ACME BRIE, GOLDEN GLEN CREAMERY SUNDRIED TOMATO CHEDDAR, TWIN SISTER'S PEPPERCORN FARMHOUSE, FRUIT, NUTS, HONEY GEL, PRESERVES, CRACKERS (GF UPON REQUEST)

CHEESE AND CHARCUTERIE PLATE 35

PETITE

RADISH TOAST 10

HOUSE-MADE RICOTTA, FRENCH BREAKFAST RADISH, DUKKAH, DRIZZLE OLIVE OIL, MICROGREENS (V)

GRILLED SPROUTING BROCCOLI 12

REGINO FARMS PURPLE BROCCOLI, BLACK GARLIC MISO SAUCE, SLICED ALMONDS, CAMELOT FARM CITRUS OYSTER MUSHROOM POWDER (VG)

SALADE

PETITE BURRATA SALAD 15

GRACE HARBOR PEA SHOOTS, DRIZZLE OLIVE OIL, LEMON, ROMAINE, MINT (GF)

COBB 27

FARM WILD LETTUCE, WILD ACRES CHICKEN, CHARCUTERIE, PICKLED BOLDLY GROWN BEETS, RALPH'S GREENHOUSE ASPARAGUS, WHATCOM BLUE CHEESE, WILD ACRES HARD BOILED EGG, RED ONION, CHIVES, PARSLEY, DIJON VINAIGRETTE (GF)

NICOISE SALAD 23

FARM WILD LETTUCE, GRILLED TUNA LOIN, GRIFFIN CREEK BLACK RADISH, TAPENADE, CROUTONS, WILD ACRES HARDBOILED EGG, CHIVE VINAIGRETTE

ADD-ONS

WILD ACRES CHICKEN 12

SLACK TIDE SALMON 15

ISLAND SPRINGS TOFU 5

ENTREE

TAMALE WAFFLE 18

TWO FOUR INCH CORNBREAD WAFFLES, CARNITAS, CREME FRAICHE, CILANTRO (GF)

VEGETABLE LASAGNA 20

RALPH'S GREENHOUSE LEEKS, SPRINGTIME FARM SPINACH, RED ONION, RICOTTA, FERNDALE FARMSTEAD MOZZARELLA, SCAMORZA, AND PARMESAN, BASIL OIL, FRESH FARM WILD BASIL(V)

SEASONAL FLATBREAD 18

WHIPPED BOURSIN, SKAGIT VALLEY RANCH BRATWURST, SHALLOT, FERNDALE FARMSTEAD SCAMORZA, HOT HONEY

SANDWICH

CHICKEN PESTO SANDWICH 19

GRILLED WILD ACRES CHICKEN BREAST, PESTO AIOLI, FARM WILD LETTUCE, PICKLED RED ONION, FERNDALE FARMSTEAD MOZZARELLA, BREAD IN BLAINE BAGUETTE

SLIDERS 18

THREE SLIDERS OF FAIR COW'S PATH FARM BEEF, BREAD IN BLAINE BRIOCHE BUNS, PORTER CHEDDAR, MAYO, FARM WILD GREENS, BOURBON BACON ONION JAM

FRENCH DIP 21

SLICED NATURAL RIBEYE, DANIEL'S ARTISAN CHEESE, HORSERADISH AIOLI, CHARCUTERIE JUS

TOFU BANH MI 18

MARINATED ISLAND SPRINGS TOFU, HAZELNUT MUSHROOM PATE, FRESNO AIOLI, BREAD IN BLAINE BAGUETTE, QUICK PICKLED DAIKON, SERRANO, CILANTRO (V, VG ON REQUEST)

SUCRE

SORBET TRIO 9

BLOOD ORANGE GRAND MARINER, COASTAL HUCKLEBERRY, LEMON (GF, VG)

CHOCOLATE TART 8

VANILLA PASTRY CREAM, CHOCOLATE SHELL, POMEGRANTE PRESERVES

BRUNCH

SUN 10-2

LUNCH

SAT 12-4

DINNER

THURS 4-9

FRI 4-10

SAT 4-9

20% GRATUITY WILL BE ADDED TO TABLES OF 6 OR MORE

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS