

HORS D'OEUVRES

GREEK OLIVES 5

HAZELNUTS 6

HOLMQUIST FARMS (V, GF)

SOURDOUGH BREAD 9

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

CHARCUTERIE PLATE 20

OLYMPIA PROVISIONS FINOCCHIONA, PROSCIUTTO DI PARMA, SOPRESSATA VENETA, OLIVES, QUICK PICKLED VEG, MUSTARD, NUTS, CRACKERS (GLUTEN FREE UPON REQUEST)

CHEESE PLATE 20

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

CHEESE AND CHARCUTERIE PLATE 35

PETITE

RICOTTA AND RADISH TOAST 10

HOUSE-MADE RICOTTA, GRIFFIN CREEK BLACK RADISH, DRIZZLE OLIVE OIL, DUKKAH, FARM WILD MICROS (V)

GRILLED SPROUTING BROCCOLI 12

REGINO FARMS PURPLE BROCCOLI, BLACK GARLIC MISO SAUCE, SLICED ALMONDS, CAMELOT FARM'S CITRUS OYSTER MUSHROOM POWDER (V, GF)

MUSSELS 17

TAYLOR SHELLFISH MUSSELS, WHITE WINE, YELLOW CURRY SAUCE, LEEKS, SHALLOT, TWIN BROOKS CREAM, SAMISH BAY YOGURT, FARM WILD MICROGREENS, SOURDOUGH BREAD

SALADE

PETITE SEASONAL SALAD 9

FARM WILD LETTUCE, RALPH'S GREENHOUSE ASPARAGUS, GRIFFIN CREEK BLACK RADISH, CROUTONS, CHIVE VINAIGRETTE (V)

PETITE BURRATA SALAD 15

GRACE HARBOR FARMS SUNFLOWER AND PEA SHOOTS, DRIZZLE OLIVE OIL, LEMON, MINT (V, GF)

NICOISE SALAD 23

GRILLED TUNA LOIN, GRIFFIN CREEK BLACK RADISH, NICOISE OLIVES, CROUTONS, WILD ACRES HARDBOILED EGG, CHIVE VINAIGRETTE

COBB 27

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

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

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

ENTRÉE

NEW YORK STEAK 36

8 OZ TRIMMED CEDAR RIVER STEAK, HARISSA ROASTED CAULIFLOWER, HERB GRILLED CAMELOT FARMS MUSHROOMS, SPRING TIME FARM SPINACH, CHIMICHURRI (GF)

SOCKEYE SALMON 30

6 OZ FILET FROM SLACK TIDE FISHERIES, RALPH'S GREENHOUSE ASPARAGUS, YOGURT DILL SAUCE, CHICKPEAS, BOLDLY GROWN KOHLRABI, RED ONION (GF)

CREAMY MUSSEL PASTA 23

TAYLOR SHELLFISH MUSSELS, BELLINGHAM PASTA COMPANY GEMELLI, TWIN BROOKS CREAM, FERNDALE FARMSTEAD PARMESAN, FARM WILD BASIL, GARLIC, SHALLOT, WHITE WINE, ALEPPO, LEMON, SOURDOUGH
SUB GRILLED CAMELOT FARMS MUSHROOMS (V)
WILD ACRES CHICKEN 4
SLACK TIME FISHERIES SALMON 7

FRENCH DIP 21

SLICED NATURAL RIBEYE, BREAD IN BLAINE BAGUETTE, GRUYERE, HORSERADISH AIOLI, CHARCUTERIE JUS

VEGETABLE LASAGNA 20

RALPH'S GREENHOUSE LEEK, SPRING TIME FARM SPINACH, RED ONION, RICOTTA, FERNDALE FARMSTEAD MOZZARELLA, SCAMORZA, AND PARMESAN, FRESH FARM WILD BASIL (V)

SEASONAL FLATBREAD 18

MULTI COURSE MENU 37

RICOTTA AND RADISH TOAST

HOUSE-MADE RICOTTA, GRIFFIN CREEK BLACK RADISH, DRIZZLE OLIVE OIL, DUKKAH, FARM WILD MICROS

SPOT PRAWNS

CREAMY POLENTA, HERB GRILLED MUSHROOMS, CAYENNE ROMESCO

RHUBARB CRISP

CHEVRE ICE CREAM



SUCRÉ

DARK CHOCOLATE TRUFFLE 3

K'UL CHOCOLATE, TWIN BROOKS CREAM, SMOKED SALT

SORBET TRIO 9

BLOOD ORANGE GRAND MARNIER, LEMON, COASTAL OREGON HUCKLEBERRY

LIMONCELLO TIRAMISU 9

LEMON CURD, MASCARPONE, LADYFINGERS

RHUBARB CRISP 8

CHEVRE ICE CREAM (GF)