



Starters

Hearty Stew of the Day - 7
Farmers Market Soup of the Day - 7
Fresh Dungeness Crab Cakes - Mâche - Spicy Crème Fraîche - 12
House Cut French Fries - Tillamook Cheddar - Crumbled Bacon - 7
Beer Battered Calamari - House Made Pickle - Jalapeño Fraîche - 12
N.Y. Sharp Cheddar & Swiss Gruyère Mac n' Cheese - Crisped Topping - 8
Croquettes - Apple Wood Smoked Bacon - Fire Roasted Jalapeño - 7
French Fried Green Beans - Horseradish Honey Mustard Dip - 7
Pizza of the Day - 12 (Please Allow 15 Minutes Cooking Time)

Salads

Baby Iceberg Wedge - Tomatoes - House Cured Bacon - Pt. Reyes Blue - Buttermilk Ranch - 9
Chopped Spinach - Shaved Fennel - Pomegranate - Toasted Pecans - Champagne Vin - 8
Roasted Gold & Red Beets - Fried Herb Goat Cheese - Mâche - Citrus Vinaigrette - 10
Wild Arugula Caesar - Smoked Anchovies - House Made Crouton - Parmigiano Reggiano - 11
(Add Herb Roasted Chicken Breast - 7)

Mains

Red Wine Braised Short Ribs - Mashed Potatoes - Lemon and Chili Flake Broccolini
Half Order - 18 / Full Order - 24
Carnaroli Risotto - Wild Chanterelles - Leeks - Truffle Oil - Parmigiano Reggiano - 16
Pan Seared Scallops - Cashew Rice Pilaf - Braised Endive - Tangy Orange Sauce - 22
Home Made Chicken Pot Pie - Yukon Gold Potato - Sugar Snap Peas - Flakey Biscuit - 16
Thai Style Marinated Tofu Fettuccini - Winter Squash - Portobello Mushrooms - 16
House Filleted Arctic Char - Toasted Quinoa - Delicata Squash - Tabasco Vinaigrette - 22
Creekstone Ranch Flatiron Steak - Roasted Fingerlings - Red Wine Sautéed Mushrooms - 23
Roasted Chicken Breast - Home Style Fingerlings - Garlic Green Beans - Citrus Glaze - 18
Fresh Made Meatloaf - Brandy Glazed Heirloom Carrots - Yukon Gold Potato Purée - 17
Prince Edward Island Mussels - Chorizo - Garlic - Cilantro - Shoestring Potatoes - 21
B.B.Q. Pulled Pork Plate - Caraway Coleslaw - Beer Battered Vidalia Onion Rings - 16

Sides

Home Style Fingerling Potatoes
Garlic Butter Green Beans
Red Wine Sautéed Mushrooms
Brandy Glazed Heirloom Carrots
Quinoa with Delicata Squash
Fresh Broccolini with Lemon and Chili Flakes
(All Sides - 5)

Chef de Cuisine - Jeramiah Wheelless

* All Substitutions \$2 Extra/ Corkage - \$20/ Split Plates - \$3 per Plate/ Cake Cutting - \$3 per Slice