

 **NIBBLES**

<b>SEARED SCALLOPS</b>	9
Fennel Pollen, Preserved Orange, Fava Beans, Radish	
<b>SHOESTRING FRITES</b>	4
Truffle Salt	
<b>DUCK PROSCIUTTO SALAD</b>	8
Spring Vegetable Mélange, Smoked Balsamic, Celery Vinaigrette	
<b>CHICKPEA FRITTERS</b>	6
Honey Yogurt, Frisée, Cucumber, Chive Oil, Preserved Lemon	
<b>BEEF TARTARE</b>	10
Quail Egg, Herb Focaccia Crostini, Stone Ground Mustard, Pickled Fiddleheads	
<b>CHEESE PLATE</b>	11
Chef's Selection of 3 Cheeses; House Crackers, Honeycomb, Candied Pecans, Seasonal Fruit Compote	
<b>SWEET POTATO TOTS</b>	6
Roasted Garlic, Sage Aioli	

 **GARDEN**

WE USE FRESH, ORGANIC, LOCAL VEGGIES

<b>SOUP OF THE DAY</b>	4
<b>BEET SALAD</b>	8
Mâche, Caramelized Grapefruit, Toasted Hazelnuts, White Balsamic Vinaigrette, Goat Cheese Fritter	
<b>FRENCH GREEN LENTILS</b>	5
Cauliflower, Broccolini, Shaved Garlic	
<b>GRILLED ASPARAGUS</b>	8
Lemon Zest, Ricotta, Olive Oil	
<b>TAGLIATELLE</b>	14
Peas, Shallots, Parmesan Stock, Foraged Mushrooms	
<b>ARUGULA SALAD</b>	7
Sherry Vinaigrette, Shaved Parmesan, Radish	

 **SEA**

- BLACK COD** 19  
Nettle Beurre Blanc, Asparagus, Grilled Endive,  
Chard Stems
- CRAB RAVIOLI** 15  
Mascarpone, Carrot Purée, Micro Basil,  
Grilled Ramps
- PAN-SEARED HALIBUT** 20  
Crispy Shallots, Citrus Salad, Fava Beans,  
Haricots Verts
- FISH OF THE DAY**  
Ask Server for Selection & Price

 **RANGE**

WE SERVE NATURAL, FREE RANGE, HORMONE-FREE MEAT

- FLOOZY BURGER\*** 12  
Caramelized Onions, Local Bacon, Cheddar Cheese,  
Shoestring Frites  
(Vegetarian Option Available)
- PORK DUO** 20  
Blackberry-Peppercorn Demi, Fingerlings,  
Pea Vines, Rosemary
- POTATO GNOCCHI** 15  
Spicy Duck Sausage, Spring Onion, Sage
- GRILLED STEAK FRITES\*** 17  
Hanger Steak, Bacon-Blue Cheese Butter,  
Arugula Salad
- ROASTED HALF CHICKEN** 16  
Roasted Garlic, Bloomsdale Spinach,  
Ricotta Pan Sauce

\* Eating raw or undercooked foods can kill you



# CHEESES

1 oz Portions for \$5 ea.

## LOCAL & DOMESTIC

### BLACK MAMBAZO

Samish Bay Cheese Company, Bow, WA (Organic Cow)  
Semi-hard, Aged Cheese rubbed with Chipotle for a Kick;  
Smooth, Creamy & Buttery

### HUMBOLDT FOG

Cypress Grove Creamery, Arcata, CA (Raw Goat)  
Elegant, Soft Surface Ripened Cheese;  
Luscious, Creamy Texture with a Subtle, Tangy Finish

### LITTLE BOY BLUE

Willapa Hills Cheese, Doty, WA (Cow)  
Semi-soft, Firm, yet Creamy Cheese;  
Nutty with Salty Overtones

## FOREIGN

### BENNING

Holland (Goat)  
Semi-hard; Mild Cheese with Light Buttery Flavor

### DELICE DE ARGENTAL

France (Cow)  
Ripe, Luscious Triple Cream, Nutty Cultured Milk Aroma,  
Melts on the Tongue

### EWEPHORIA

Holland (Sheep)  
Aged 1 Year; Sweet, Rich & Nutty Gouda, Smooth & Silky

### MIMOLETTE

France (Cow)  
Hard, Orange Flesh & Sharp Bright Flavor

### PETIT BASQUE

France (Sheep)  
Semi-soft Cheese, Creamy on the Tongue, then  
Sweet & Salty Flavors emerge on the Finish



# BEVERAGES

## HOT BEVERAGES

FRENCH PRESS	4/6
REMEDY TEA	2.5/5

## COLD BEVERAGES

FRESH SQUEEZED JUICE	3
Grapefruit, Orange	
HOUSE-MADE LEMONADE	3
HOUSE-MADE SPARKLING LIMEADE	3
HOUSE-MADE ICED TEA	3
REED'S GINGER BREW	3.5
THOMAS KEMPER ROOT BEER	3.5
SANTA VITTORIA SPARKLING WATER	3.5/5.5
PANNA STILL WATER	3.5
SOFT DRINKS	1.5
Coke, Diet Coke, Sprite, Ginger Ale	

## CHEF TRAVIS CHASE

Applicable taxes are included on all beverages.  
For parties of 12 or more, a 20% gratuity (includes applicable taxes) will be added.