



Starters

-
- smoked ricotta gnocchi** tomato | preserved lemon | lemon | basil | reggiano parmesan 14
surf and turf* beef tenderloin | white shrimp | arugula | chile aioli | brioche 15
house made ravioli chefs choice 13
merguez sausage red cabbage | mustard | cucumber 12
calamari smoked tomato | grilled lemon aioli | capers 11
tempura dungeness crab apple | chile | yogurt 16
cheese plate 3 artisanal cheeses | house made crackers 15

Soup & Salads

-
- spinach** tomato | bleu cheese | pancetta | pecan | honey-black pepper vinaigrette 10
caesar romaine | reggiano parmesan | crouton | caesar dressing 9
organic mixed greens grape tomato | vegetable crisps | sherry vinaigrette 8
kale apple | fennel | pecan | walnut | cranberry | orange 10
soup of the day 6
chicken noodle soup 8

Entrees

-
- scallops*** parsnip | carrot | brussels sprout | prosciutto | mustard seed 36
duck sugo pappardelle | mushroom | carrot | sage 26
pork cheeks spinach-chorizo risotto | cauliflower | tomato 26
northwest steelhead* lentils | piquillo pepper | zucchini | oyster mushroom | spinach | balsamic 29
ribeye steak* whipped potato | broccolini | mushrooms | smoked sea salt 39
roast chicken spatzle | horseradish | sweet corn | arugula | grape tomato | natural jus 24
lamb chops* new potato | tomato | green bean | nicoise olive | caper | basil 44
dry aged new york strip* fingerling potato | eggplant | asparagus | carrot | marrow bone 42

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Not every ingredient is listed on our menus. If you have dietary restrictions or food allergies, please inform your server and our culinary team will gladly assist.

A 21% service fee will be added to parties of 8 or more.