



STARTERS

BEETS NAPOLEON 10

Roasted local beets, chevre & boursin cheese, pistachio crumble, balsamic glaze

BUTCHER BOARD 22

cured meats, assorted cheeses, olive, relishes & crackers

CROSTINI 12

half dozen or so freshly toasted crostini rubbed with herbed butter, served with rotating house made spreads

GLAZED PORK BELLY 13

Slow-roasted pork belly, crisped and with a Miso glaze, served over cabbage and carrot slaw and steamed sweet rolls

SALADS

KALE PECCERINO 13

Iacitino kale massaged with garlic lemon dressing, shaved pecorino, garlic croutons

| add grilled chicken breast 5

| add side of toasted bread 1.50

ARUGULA, ORANGE, PISTACIO 14

arugula, goat cheese, oranges, sugared walnuts

BEETS ROQUEFORT 14

roasted beets, mixed greens, crispy shallots, roquefort blue cheese, toasted pepitas

ENTREE

BRAISED BEEF SHORT RIBS IN RED WINE REDUCTION 26

braised beef short Ribs in red wine reduction

| served with a of celery whipped potato and roasted carrot |

CIDER BRAISED PULLED PORK TACO 19

two corn tortilla taco's filled with slow roasted local pork, topped with house coleslaw and served with a side of kettle chips

CRISPY MAPLE-THYME CHICKEN THIGHS 22

Sous-vide Draper Valley chicken thighs brushed with a warm maple glaze, with dijon-honey sauce steeped with fresh thyme

| served with a side of crispy herbed potato and roasted carrots |

TOasted

CHILI FIG & GOAT BRIE 17

chili fig jam with a slight but soft kick, tangy goat brie, aged prosciutto, local radish & arugula microgreens

| gluten-free upon request |

SAUSAGE, CHEDDAR & PICKLED PEPPER 16

italian sausage, Beecher's flagship cheddar, caramelized onions, Lil' Mama's goathorn pickled peppers

| gluten-free upon request |

VOL-AU-VENT WITH CHICKEN & MUSHROOMS 19

puff pastry filled with a warm, creamy ragout of tender chicken, mushrooms, sweet onion, and fresh thyme

Pasta

MUSHROOM RAGU 19

crimini and button mushrooms, cream sauce, rigatoni, onion, beechers flagship cheddar

| served with a side of grilled bread |

CRAB LINGUINE 28

local Dungeness crab, linguine, white wine, garlic, cream, parsley, and shallot topped with shaved pecorino and served with grilled and buttered bread.

| served with a side of grilled bread |

ROSEMARY MAC & CHEESE 16

beechers cheddar, panko herb crust, rosemary,

| add crispy bacon - 2 |

Kiddos

MAC AND CHEESE 8

cheddar cheese, elbow noodles

GRILLED CHEESE 7

sourdough bread, Tillamook yellow cheddar

BEVERAGES

SPARKLING WATER 4

COFFEE 5

SEATTLE SODA'S 3

NON ALCOHOLIC IPA 6

BEDFORDS ORANGE CREME 3

DESSERTS

CREME BRULEE 10

house made weekly - ask server for current flavor

DANISH CUSTARD TWIST 9

puff pastry, lemon curd, sugared almond topping, side of whipped creme