



## LUNCH SAMPLE MENU

### APPETIZERS

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- Cheese & Charcuterie** - giardiniera, preserves, olives, grain mustard, marcona almonds, rustic bread crisp, crackers **GF+** 29
- Nachos** - balsamic cheddar, béchamel, fontina, shishitos, scallions, cotija, lime crème fraîche, cilantro, pickled jalapenos, romesco sauce, habanero hot sauce **VEG, GF+** 17  
*add smoked pork carnitas +6 | ancho brisket +7*
- Blistered Shishitos** - light tempura, harissa aioli **VEG, GF+** 17
- Mushroom Toast** - j&j rustic bread, truffle mascarpone, sherry, arugula **VEG** 16

### SIDES

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- Olive Oil Focaccia Bread** - cherry tomatoes, cipollini onions, olive oil verde, sea salt butter **VEG** 10
- Pommes Frites** - garlic aioli **VEG, GF** 10  
*add truffle oil & parmesan +2*

### SOUPS & SALADS

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salad add-ons: chicken +10 | prawns +12 | steak\* +20

- Soup Du Jour** - please ask your server for today's selection cup 9 | bowl 13
- Soup & Salad** - cup of soup and a choice of side salad 18
- Spinach & Frisée Salad** - english cucumber, gold beet, quinoa, verjus rouge vinaigrette, sunflower seed, fines herbs, goat cheese **VEG, GF** 17
- Kale & Romaine Caesar Salad** - rustic crisp, parmesan, grilled lemon **GF+** 16
- Washington Salad** - sumner mixed greens, local apples, washington hazelnuts, bellsong creamery fromage blanc, quince vinaigrette **VEG, GF** 18
- Chopped Salad** - romaine lettuce, cherry tomato, coro salami, fingerling potato coins, picholine olive, goat milk gouda, pickled shallot, oregano vinaigrette **VEG+** 16

### OUR AWARD WINNING TEAM

**James Dailey**  
General Manager

**Josh Gately**  
Chef De Cuisine



A 20% Gratuity will be added automatically to parties of seven or more  
**GF** - Gluten Free, **GF+** - Gluten Free Option, **VEG** - Vegetarian, **VEG+** - Vegetarian Option

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





## LUNCH SAMPLE MENU

### SANDWICHES

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served with a choice of: fries, kale & romaine caesar, or soup

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| <b>BLTA</b> - house-made bacon, j&j bakery potato bread, avocado, heirloom tomato, aioli, romaine lettuce <b>VEG+</b>                                                        | 22 |
| <b>Brisket Beef Dip*</b> - j&j bakery bolillo roll, ancho-tomato jus, giardinera, smoked scamorza cheese                                                                     | 23 |
| <b>Wagyu Burger*</b> - brioche bun, sweet onion jam, bûcheron cheese, gem lettuce, heirloom tomato                                                                           | 24 |
| <b>Fried Chicken Sandwich</b> - mozzarella verde spread, tomato jam, pickled savoy cabbage, herbes de provence, brioche bun<br><i>grilled chicken available upon request</i> | 23 |
| <b>Grilled Cheese</b> - j&j bakery parmesan bread, swiss & provolone cheese <b>VEG</b><br><i>add carnitas style pulled pork +6   ancho brisket +7</i>                        | 18 |

### LUNCH ENTRÉES

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add a 1/2 portion of salad from menu +10

|                                                                                                                                                                             |    |
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| <b>Wagyu Steak Frites*</b> - snake river farms beef, chaleur estate maitre d' butter, pommes frites, broccolini, jus <b>GF</b>                                              | 39 |
| <b>Pan Seared Steelhead Trout*</b> - red beet puree, chilled farro salad, garden peas, spring onion, artichoke hearts, chaleur blanc reduction <b>GF+</b>                   | 29 |
| <b>Spaghetti Provençal</b> - mutti cherry tomato, picholine olive, sweet onion, caper, tomme pyrenees cheese <b>VEG</b><br><i>add chicken +10   prawns +12   steak* +20</i> | 26 |

#### FOOD & WINE PAIRING

45/PERSON

includes four 2oz pours of deLille wine with curated food pairings

**Bouche de Chèvre** - paired with DeLille, Chaleur Blanc White Blend

**Blistered Shishitos** - paired with DeLille, Doyenne Red Blend

**Duck Confit** - paired with DeLille, D2 Red Blend

**Wagyu Steak\*** - paired with DeLille, Four Flags



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