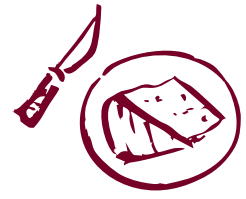


Brunch - Sample Menu

available friday through sunday from 9:30am to 3:00pm



BOARDS *Choice of 3 or 5 selections*

Cheeses - variety of cheeses, house jam, cured grapes, apple slices, roasted mixed nuts, crostinis GF+, VEG	27 40
Charcuterie - variety of cured meats, pickled mustard seeds, apple slices, cornichons, roasted mixed nuts, crostinis GF+, DF	28 42

SHAREABLES

Daily Bread - whole wheat, sourdough, baguette, sea salted butter	9 14
Pomme Frites - sea salt & espelette pepper, smoked onion aioli	14
Smoked Halibut Spread - cream cheese, horseradish, dill, chive, sourdough cracker GF+	17
Duck Liver Pâté - rosé gelée, sourdough crackers GF+	16
Steak Tartare* - beef tenderloin, shallot, caper, dijon, bone marrow grilled bread GF+, DF	26

VEGETABLES & SALADS

herbed chicken breast +12 grilled shrimp +12 soft boiled egg +3	
Lyonnais Salad - frisée, smokey bacon, soft boiled hen's egg*, warm shallot dijon vinaigrette GF, DF, VEG+	16
Grilled Hearts of Romaine - creamy sunflower seed dressing, spiced garbanzos GF, DF, VEG	14
Roasted Local Mushrooms - black garlic cream, arugula, aged sherry, grilled sourdough GF+, DF+, VEG	18
Marinated Red Beet Salad - hazelnut gremolata, goat's milk blue cheese GF, DF+, VEG	15
Panzanella of Heirloom Tomatoes - basil, garlic, grilled sourdough, 30mo. parmigiano DF+, VEG	18
Roasted Baby Carrot - sheep feta yogurt, carrot gastrique, almonds GF, VEG, DF+	14
Washington Salad - bing cherries, beecher's cheddar, toasted hazelnut, cherry vinaigrette GF, DF+, VEG	16



A 20% gratuity will be added to parties of 8 or more. 100% of this charge is paid to the hourly service team and kitchen.

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

Brunch - Sample Menu

available friday through sunday from 9:30am to 3:00pm



RAW BAR*

Oysters* - burnt onion mignonette, house cocktail, lemon	GF, DF	4.5 25 48
<i>choice of single, half dozen, or dozen</i>		
Grilled & Chilled Blue Prawns - house cocktail sauce	GF, DF	25
Caviar Toast* - paddlefish & ikura, hard cooked egg, crème fraiche, toasted brioche		36

BRUNCH PLATES

Chicken Sandwich - arugula, pesto, aioli, heirloom tomato, potato bun, pomme frites	GF*	22
<i>choice of herb grilled chicken breast or house-ground fried chicken croquette</i>		
DeLille Burger* - d2 onions, aioli, whatcom blue, arugula, heirloom tomato, potato bun, pomme frites	GF*, DF*	24
Croque Monsieur - country ham, dijon, cave aged gruyere, mornay sauce, house salad		22
<i>add sunny egg +3</i>		
Tartine - house cured king salmon gravlax*, aioli, arugula, hard cooked egg, orange, house salad	DF	26
Avocado Toast - heirloom tomato, pickled onion, radish, soft boiled egg*, house salad	DF, VEG	22
House Smoked Salmon Benedict* - toasted sourdough, poached eggs, ikura roe, hollandaise, breakfast potato		28
Mushroom Benedict* - toasted sourdough, arugula, poached eggs, hollandaise, breakfast potato	VEG	22
Quiche Lorraine - egg custard, smokey bacon, gruyere, house salad		22
Hazelnut French Toast - maple crème fraîche & vanilla maple syrup	VEG	12
Vegetable Hash - potato, bell pepper, leek, kale, almond romesco, two sunny eggs	GF, DF	22
<i>add braised beef +14</i>		
Steak & Eggs* - new york strip, breakfast potato, two eggs, basque chimmichurri	GF, DF	48

SIDES

Crispy Country Bacon	6	Side Breakfast Potato	8
Two Eggs*	6	Half Portion Any Salad	10
Fruit Bowl	8		

BRUNCH BEVERAGES

Mimosa	glass 16 carafe 32 bottle 48	Bloody Mary - Tito's vodka, bloody mix	14
<i>forget-me-not blanc de blancs & choice of orange, grapefruit, or mango juice</i>			



GF - Gluten Free, GF+ - Gluten Free Option, DF - Dairy Free,
DF+ - Dairy Free Option, VEG - Vegetarian, VEG+ - Vegetarian Option

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