

Lunch - Sample Menu

available monday through thursday from 11:00am 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



DeLille En Ville guest wifi password: DeLilles4601

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

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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

SANDWICHES

served with pomme frites or side house salad

Herbed Chicken Sandwich - arugula, pesto, aioli, heirloom tomato, potato bun 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 GF+, DF+	24
Croque Monsieur - country ham, dijon, cave aged gruyere, mornay sauce	22
<i>add sunny egg +3</i>	
Tartine - house cured king salmon gravlax*, aioli, arugula, hard cooked egg, orange DF	26

MAINS

add side beet salad or house salad +10

Grain Bowl - quinoa, zucchini, cippolini, green bean, tomato, fennel, romesco, almond GF, DF, VEG	20
<i>add shrimp +12</i>	
Carnaroli Risotto - roasted peppers, summer chilis, walla walla onion, chèvre, xvoo GF, VEG	24
<i>add 3 scallops +30</i>	
Quiche Lorraine - egg custard, smokey bacon, gruyere, house salad & mint viniagrette	22
Seared King Salmon* - charred cabbage, basque chili & carrot sauce, cider, apple, dill GF	48
Mafaldine - 7 hour lamb leg, castelvetrano olive, pickled lemon zest, goat's milk feta DF+	34
Steak Frites* - new york strip, maitre'd butter, beef jus, aioli GF, DF+	48



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

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