



LUNCH SAMPLE MENU - OCTOBER 2025

APPETIZERS

Cheese & Charcuterie - jardinière, preserves, olives, grain mustard, marcona almonds, rustic bread crisp, crackers	28
Nachos - cipollini balsamic béchamel, fontina, charred shishitos, scallions, cotija, lime crème fraîche, cilantro, served with candied jalapenos, roasted romesco salsa, habanero hot sauce <i>add smoked pork carnitas +5 smoked brisket +5</i>	16
Blistered Shishitos - light tempura, harissa aioli	17
Roasted Mushroom Toast - truffle mascarpone, sherry, arugula	16

SIDES

Olive Oil Focaccia Bread - oven roasted tomatoes, caramelized cipollini onions, olive oil verde, whipped sea salt butter	10
Pommes Frites - garlic aioli <i>add truffle oil & parmesan +2</i>	10

SOUPS & SALADS

salad add-ons: chicken +8 | prawns +12 | steak* +20

Soup Du Jour - featuring the finest seasonal ingredients and vibrant flavors <i>please ask your server for today's selection</i>	cup 9 bowl 13
Soup & Salad - cup of soup and a side salad, choice of: butter lettuce & endive, kale & romaine caesar, washington salad, or wedge salad	18
Butter Lettuce & Endive - carrot-cumin vinaigrette, baby carrot, chickpea, pickled mustard seed, walnut, garrotxa cheese	17
Kale & Romaine Caesar Salad - focaccia crisp, shaved parmesan, grilled lemon	16
Washington Salad - summer mixed greens, local apples, candied washington hazelnuts, beecher's flagship cheese, quince vinaigrette	16
Wedge Salad - d2 pancetta, tomatoes, toasted almonds, pickled shallots, chive buttermilk dressing	16

OUR AWARD WINNING TEAM

Taylor Kinnebrew
Head Chef

James Dailey
General Manager

Josh Gately
Chef De Cuisine

A 20% Gratuity will be added automatically to parties of seven or more

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





SANDWICHES

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

BLTA - house-made bacon, potato pullman bread, avocado, heirloom tomato, aioli, romaine lettuce	22
Italian Beef Dip* - d2 au jus, jardinière, creamed horseradish	22
Wagyu Smash Burger* - brioche bun, sweet onion jam, bûcheron cheese, gem lettuce, heirloom tomato	24
Smoked Pork Bánh Mi - vietnamese-style smoked pork, pickled daikon & carrot, cilantro, garlic aioli, french baguette	23
Fried Chicken Sandwich - italian salsa verde, tomato jam, red cabbage slaw, cauliflower pickles <i>grilled chicken available upon request</i>	22
Grilled Cheese - j&j bakery parmesan bread, swiss & provolone cheese <i>add smoked brisket & jus +6 carnitas style pulled pork +6</i>	18

LUNCH ENTRÉES

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

Wagyu Steak Frites* - snake river farms beef, chaleur estate maitre d' butter, pommes frites, broccolini, jus	38
Fish & Chips - beer battered rockfish, house cut chips, 3-cabbage slaw, tartar, vinegar	32
Grilled Tuna Niçoise Salad - arugula, fingerling potato, green bean, egg, niçoise olive, sweet pepper, sauce verte, stone ground mustard vinaigrette	32
Pan Seared Rainbow Trout* - carrot ginger puree, fingerling potato confit, lemon caper e.v.o.o., shiitake mushroom, lacinato kale	28
Spaghetti ai Funghi - smoked shiitake mushroom, 22-month aged parmesan, parsley, egg yolk, black garlic & parmesan brodo <i>add chicken +8 prawns +12 steak* +20</i>	25

FOOD & WINE PAIRING

45/PERSON

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

Cypress Grove Midnight Moon Cheese - paired with DeLille, Rosé

Tempura Beech Mushroom - paired with DeLille, Roussanne

Salumi Bolognese - paired with DeLille, Le Dessein GSM

Smoked Beef Brisket - paired with DeLille, Upland Syrah



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