



## APPETIZERS

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- Cheese & Charcuterie** - giardiniera, preserves, olives, grain mustard, marcona almonds, rustic bread crisp, crackers **GF+** 28
- Nachos** - cipollini balsamic béchamel, fontina, charred shishitos, scallions, cotija, lime crème fraîche, cilantro, served with candied jalapenos, roasted romesco salsa, habanero hot sauce **VEG, GF+** 16  
*add smoked pork carnitas +5 | smoked brisket +5*
- Tempura Brussels Sprouts** - stone ground mustard aioli, sage, maple gastrique **VEG, GF+** 17
- Roasted Mushroom Toast** - truffle mascarpone, sherry, arugula **VEG** 16

## SIDES

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- Olive Oil Focaccia Bread** - oven roasted tomatoes, caramelized cipollini onions, olive oil verde, whipped 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 +8 | prawns +12 | steak\* +20

- Soup Du Jour** - featuring the finest seasonal ingredients and vibrant flavors **cup 9 | bowl 13**  
*please ask your server for today's selection*
- Soup & Salad** - cup of soup and a side salad, choice of: butter lettuce & endive, kale & romaine caesar, washington salad, or chopped salad **VEG+** 18
- Gem Lettuce Salad** - preserved lemon vinaigrette, focaccia & pepita breadcrumb, delicata squash, coriander, shallot **VEG** 17
- Kale & Romaine Caesar Salad** - focaccia crisp, shaved parmesan, grilled lemon **GF+** 16
- Washington Salad** - summer mixed greens, local apples, candied washington hazelnuts, bellsong toma vignetto cheese, quince vinaigrette **VEG, GF** 17
- 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

**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*

**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*





## SANDWICHES

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

<b>BLTA</b> - house-made bacon, potato pullman 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 <i>grilled chicken available upon request</i>	23
<b>Grilled Cheese</b> - j&j bakery parmesan bread, swiss & provolone cheese <i>add smoked brisket &amp; jus +6   carnitas style pulled pork +6</i> <b>VEG</b>	18

## LUNCH ENTRÉES

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

<b>Wagyu Steak Frites*</b> - snake river farms beef, chaleur estate maitre d' butter, pommes frites, broccolini, jus <b>GF</b>	38
<b>Fish &amp; Chips</b> - beer battered rockfish, house cut chips, 3-cabbage slaw, tartar, vinegar	32
<b>Pan Seared Rainbow Trout*</b> - carrot ginger puree, fingerling potato confit, lemon caper e.v.o.o., shiitake mushroom, lacinato kale <b>GF</b>	28
<b>Spaghetti ai Funghi</b> - smoked shiitake mushroom, porcini-black garlic brodo, egg yolk, pecorino toscano <b>GF+</b> <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

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

**Brussels Sprouts** - paired with DeLille, Doyenne Red Blend

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

**Wagyu Steak** - paired with DeLille, Chaleur Estate



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