



## APPETIZERS

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| <b>Burrata &amp; Speck</b> - basil, meyer lemon, durant olive oil, pickled fennel, endive, arugula, baguette <b>VEG+</b>                        | 20 |
| <b>Grilled Spanish Octopus*</b> - smoked fingerling potato salad, shallot, chorizo, red pepper coulis, olive vinaigrette <b>GF</b>              | 28 |
| <b>Steak Tartare*</b> - bone marrow sauce gribiche, radish, cornichon, rustic bread, micro leek, stout mustard <b>GF+</b>                       | 24 |
| <b>Tempura Brussels Sprouts</b> - stone ground mustard aioli, sage, maple gastrique <b>VEG</b>                                                  | 17 |
| <b>Cheese &amp; Charcuterie</b> - giardiniera, preserves, olives, grain mustard, marcona almonds, rustic bread crisp, crackers <b>VEG+, GF+</b> | 28 |
| <b>Roasted Mushroom Toast</b> - truffle mascarpone, sherry, arugula <b>VEG</b>                                                                  | 16 |
| <b>House-Made Bread Trio</b> - semolina, rustic & focaccia breads, tomato conserva, olive oil verde, whipped butter, sea salt <b>VEG</b>        | 10 |

## SOUPS & SALADS

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

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| <b>Soup Du Jour</b> - featuring the finest seasonal ingredients and vibrant flavors<br><i>choice of cup or bowl</i>                                     | 9   13 |
| <b>Washington Salad</b> - summer mixed greens, local apples, candied washington hazelnuts, beecher's flagship cheese, quince vinaigrette <b>VEG, GF</b> | 17     |
| <b>Gem Lettuce Salad</b> - preserved lemon vinaigrette, focaccia & pepita breadcrumb, delicate squash, coriander, shallot <b>VEG</b>                    | 17     |
| <b>Kale &amp; Romaine Caesar Salad</b> - focaccia crisp, shaved parmesan, grilled lemon <b>GF+</b>                                                      | 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*





## DINNER ENTRÉES

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

- Sea Scallops\*** - pecorino risotto, celeriac, baby kale, apple, pine nut oil, 49  
castelvetro olive gremolata **GF**  
*suggested pairing: DeLille, chaleur blanc white blend*
- Stuffed Delicata Squash** - quinoa, pearl onion, celery, sage, parmesan cheese, 30  
chickpea & walnut puree **VEG**  
*suggested pairing: DeLille, le dessein gsm*
- Crispy Duck Leg** - confit duck, corona bean, guanciale, brussels sprout, pickled carrot 46  
*suggested pairing: DeLille, saffron filed pinot noir*
- Salmon Creek Farms Pork Chop\*** - lacinato kale, swiss chard, grain mustard cream, 39  
hush puppy, smoked honey **GF+**  
*suggested pairing: DeLille, d2 red blend*
- Beef Tenderloin\*** - cabot cheddar pomme puree, red cabbage, fig, rainbow carrot, 56  
tempura delicata ring, demi-glace **GF+**  
*suggested pairing: DeLille, chaleur estate red blend*
- Wagyu Steak Frites\*** - snake river farms beef, chaleur estate maître d' butter, 42  
jus, pommes frites, seasonal vegetables **GF**  
*suggested pairing: DeLille, doyenne red blend*

## PASTA

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

- Tagliatelle ai Funghi** - smoked shiitake mushroom, porcini-black garlic brodo, 29  
egg yolk, pecorino toscano **VEG**  
*add chicken +8 | prawns +12 | steak\* +20*  
*suggested pairing: DeLille, upland syrah*
- Dungeness Crab\* Pappardelle** - sweet corn cream, scallions, piment d' espelette 39  
*add double dungeness crab +18*  
*suggested pairing: DeLille, red willow chardonnay*



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