



APPETIZERS

- 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

- 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

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 wedge 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 **VEG, GF+** 16
- Washington Salad** - summer mixed greens, local apples, candied washington hazelnuts, beecher's flagship cheese, quince vinaigrette **VEG, GF** 17
- Wedge Salad** - d2 pancetta, tomatoes, toasted almonds, pickled shallots, chive buttermilk dressing **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

BLTA - house-made bacon, potato pullman bread, avocado, heirloom tomato, aioli, romaine lettuce VEG+	22
Italian Beef Dip* - d2 au jus, giardiniera, creamed horseradish	22
Wagyu Smash Burger* - brioche bun, sweet onion jam, bûcheron cheese, gem lettuce, heirloom tomato	24
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> VEG	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 GF	38
Fish & Chips - beer battered rockfish, house cut chips, 3-cabbage slaw, tartar, vinegar	32
Pan Seared Rainbow Trout* - carrot ginger puree, fingerling potato confit, lemon caper e.v.o.o., shiitake mushroom, lacinato kale GF	28
Spaghetti ai Funghi - smoked shiitake mushroom, porcini-black garlic brodo, egg yolk, pecorino toscano GF+ <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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