

# LUNCH

## STARTERS & SALADS

Niçoise salad of Oregon Albacore tuna, tomatoes, beans, hard cooked egg and tapenade vinaigrette\* \$16.50

Heirloom tomatoes, basil, balsamic vinegar and garlic infused olive oil with burrata cheese \$17.50

Charcuterie board of artisanal cured meats and pickles \$20.50

Totten Inlet mussels steamed in gingered plum sauce, chilies, cilantro and sesame crisps \$17.00

Baked stuffed Walla Walla sweet onion with almond romesco and oyster mushrooms \$16.50

Tomato gazpacho with Oregon Bay shrimp, cucumbers, olive oil and croutons \$16.50

Salad of summer greens, toasted hazelnuts and herb vinaigrette \$10.50 with blue cheese add \$2.00

Soup of the day \$8.00

*There will be an 18% gratuity added to parties of six or more.*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.  
Duck is cooked to medium, Steak and Burger is cooked to order, oysters are raw*

# LUNCH

## SANDWICHES

*served with cup of soup or salad \$10.95*

Honey roasted turkey breast, lettuce, cucumber and tomato  
on a hoagie bun

Oregon Bay shrimp salad and tomato melt on a rosemary roll with aged cheddar

Tomato, Walla Walla sweet onions and tofu hazelnut pesto  
on a grilled whole wheat flat bread

## MAIN COURSES

Open-faced sandwich of pastrami, grilled onions & sharp white cheddar \$16.00

The Higgins burger of Carman Ranch grass-fed beef  
on a toasted hearth-baked roll\* \$16.00

Bucatini pasta with basil-hazelnut pesto, Parmigiano Reggiano cheese, tomatoes  
and garlicky green beans \$17.25

Cretan zucchini cakes with tzatziki, basmati pilaf, tomatoes  
and grilled squash \$18.50

“Whole Pig Plate” – Rosemary roast loin, confit ribs, Italian sausage &  
rillette stuffed tomatoes with gremolata and white bean salad \$20.25

Seared loin of Oregon Albacore tuna with saffron cous cous, string beans  
and pine nut caponata\* \$19.50

Acquerello risotto with Prosciutto di Parma, fennel, Walla Walla sweet onions,  
peppers and Parmigiano Reggiano cheese \$19.50

# DINNER

## STARTERS & SALADS

Niçoise salad of Oregon Albacore tuna, tomatoes, beans, hard cooked egg and tapenade vinaigrette\* \$16.50

Heirloom tomatoes, basil, balsamic vinegar and garlic infused olive oil with burrata cheese \$17.50

Charcuterie board of artisanal cured meats and pickles \$20.50

Totten Inlet mussels steamed in gingered plum sauce, chilies, cilantro and sesame crisps \$17.00

Baked stuffed Walla Walla sweet onion with almond romesco and oyster mushrooms \$16.50

Tomato gazpacho with Oregon Bay shrimp, cucumbers, olive oil and croutons \$16.50

Salad of summer greens, toasted hazelnuts and herb vinaigrette \$10.50 with blue cheese add \$2.00

Soup of the day \$8.00

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# DINNER

## MAIN COURSES

Bucatini pasta with basil-hazelnut pesto, Parmigiano Reggiano cheese, tomatoes and garlicky green beans \$24.50

“Whole Pig Plate” – Rosemary roast loin, confit ribs, Italian sausage & rilette stuffed tomatoes with gremolata and white bean salad \$35.00

Cretan zucchini cakes with tzatziki, basmati pilaf, tomatoes and grilled squash \$25.50

Select steak of Oregon beef and chefs choice accompaniments\* *Market Price*

Seared loin of Oregon Albacore tuna with saffron cous cous, string beans and pine nut caponata\* \$31.00

“Kakavia” Greek fisherman’s stew of clams, mussels, calamari, fish, prawns, tomatoes, dill, and potatoes with garlic toast \$34.00

Magret & confit of duck with brandied berry balsamic reduction, braised greens and cheddar polenta\* \$40.50

Acquerello risotto with Prosciutto di Parma, fennel, Walla Walla sweet onions, peppers and Parmigiano Reggiano cheese \$28.25

## BISTRO MENU

Niçoise salad of Oregon Albacore tuna, tomatoes, beans, hard cooked egg  
and tapenade vinaigrette\* \$16.50

Heirloom tomatoes, basil, balsamic vinegar and garlic infused olive oil  
with burrata cheese \$17.50

The Higgins burger of Carman Ranch grass-fed beef  
on a toasted hearth-baked roll\* \$16.00

Oven-roasted heirloom potatoes with red pepper rouille \$9.75

Tomato gazpacho with Oregon Bay shrimp, cucumbers, olive oil  
and croutons \$16.50

Open-faced sandwich of pastrami, grilled onions & sharp white cheddar \$16.00

Totten Inlet mussels steamed in gingered plum sauce, chilies, cilantro  
and sesame crisps \$17.00

Baked stuffed Walla Walla sweet onion with almond romesco  
and oyster mushrooms \$16.50

Bucatini pasta with basil-hazelnut pesto, Parmigiano Reggiano cheese, tomatoes  
and garlicky green beans \$17.25

Charcuterie board of artisanal cured meats and pickles \$20.50

Platter of smoked Northwest seafood & pickled vegetables \$15.50

Herb-marinated chèvre cheese with olives & parmesan toasts \$9.75

Honey & chile-roasted Oregon hazelnuts \$9.50

Salad of summer greens, toasted hazelnuts and herb vinaigrette \$10.50  
with blue cheese add \$2.00

Selected fruits & cheeses \$16.50

Focaccia with tomatoes, caramelized onions and pecorino romano \$12.00  
with Italian sausage \$14.

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