

## LUNCH

### STARTERS & SALADS

Warm Dungeness crab & potted sharp cheddar with leeks, pickles  
and focaccia croutes \$18.75

Charcuterie board of artisanal cured meats and pickles \$20.50

Totten Inlet mussels steamed in Saison Dupont Ale, wild onions  
and Montbeliard sausage with garlic toast \$17.00

Spinach salad with bacon, roasted beets, garlic croutons  
and cider vinaigrette \$16.50

Wild mushroom, leek and quinoa packet with pickled squash  
and lemon-walnut sauce\* \*\$17.50

Select Pacific oysters on the half shell with aji grenada granite\* \$18.50

Salad of winter 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 are cooked to order, oysters are raw*

*\*\*Wild mushrooms – Yellow foot, Chanterelle and Hedgehog – not an inspected product*

# LUNCH

## SANDWICHES

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

Honey roasted turkey breast with green tomato chutney and aged white cheddar  
on a buttermilk sage biscuit

Applewood smoked salmon salad on a toasted brioche bun

Crispy wrap of roasted winter squash and black beans with pepita molé

## 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

Lumache pasta with nettle-hazelnut pesto, root vegetables  
and sheep's milk feta \$17.25

Murghal wild mushroom curry with rapini pakora, basmati rice  
and apple-walnut chutney\*\* \$18.50

Dungeness crab and Oregon Bay shrimp cakes with fennel slaw, basmati rice,  
saffron butter sauce and chipotle crème fraîche \$22.50

Whole pig plate-Potée Savoyarde- smoked loin, Morteau sausage, bacon, & ribs  
in a stew of cabbage, Tarbais beans and vegetables \$21.50

Acquerello risotto with smoked salmon, parsnips, aged gruyere and crispy root  
vegetables \$20.50

# DINNER

## STARTERS & SALADS

Warm Dungeness crab & potted sharp cheddar with leeks, pickles  
and focaccia croutes \$18.75

Charcuterie board of artisanal cured meats and pickles \$20.50

Totten Inlet mussels steamed in Saison Dupont Ale, wild onions  
and Montbeliard sausage with garlic toast \$17.00

Spinach salad with bacon, roasted beets, garlic croutons  
and cider vinaigrette \$16.50

Wild mushroom, leek and quinoa packet with pickled squash  
and lemon-walnut sauce\* \$17.50

Select Pacific oysters on the half shell with aji grenada granite\* \$18.50

Salad of winter 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.*

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# DINNER

## MAIN COURSES

Lumache pasta with nettle-hazelnut pesto, root vegetables  
and sheep's milk feta \$24.50

Whole pig plate-Potée Savoyarde- smoked loin, Morteau sausage, bacon & ribs  
in a stew of cabbage, Tarbais beans and vegetables \$38.50

Murghal wild mushroom curry with rapini pakora, basmati rice  
and apple-walnut chutney \*\* \$25.50

Dungeness crab and Oregon Bay shrimp cakes with fennel slaw, basmati rice,  
saffron butter sauce and chipotle crème fraîche \$39.50

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

Alsatian Matelote - fisherman's stew of prawns, clams and calamari with  
potatoes, leeks, and reisling vin blanc sauce \$35.00

Magret & confit of duck with brandied blood oranges,  
braised greens and flint corn polenta cake\* \$45.50

Acquerello risotto with smoked salmon, parsnips, aged gruyere and crispy root  
vegetables \$29.50

## BISTRO MENU

Warm Dungeness crab & potted sharp cheddar with leeks, pickles  
and focaccia croutes \$18.75

Spinach salad with bacon, roasted beets, garlic croutons  
and cider vinaigrette \$16.50

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

Select Pacific oysters on the half shell with aji grenada granite\* \$18.50

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

Totten Inlet mussels steamed in Saison Dupont Ale, wild onions  
and Montbeliard sausage with garlic toast \$17.00

Wild mushroom, leek and quinoa pacquet with pickled squash  
and lemon-walnut sauce\*\* \$17.50

Lumache pasta with nettle-hazelnut pesto, root vegetables  
and sheep's milk feta \$17.25

Charcuterie board of artisanal cured meats and pickles \$20.50

Platter of smoked Northwest seafood & pickled vegetables \$16.50

Herb-marinated chèvre cheese with olives & parmesan toasts \$10.75

Honey & chile-roasted Oregon hazelnuts \$9.50

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

Selected fruits & cheeses \$16.50

Focaccia with caramelized onions and raclette cheese \$12.00  
with Montbeliard sausage \$14.

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