



SHARE BOARDS

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Charcuterie and Cheese

Assorted locally sourced meats and cheeses, cornichons, olives and homemade pink salt crackers
\$19

Grilled Veggies

Cast iron grilled local seasonal vegetables, roasted garlic, black garlic, basil oil, fermented celery, shallot and carrot powder
\$17

STARTERS

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Avocado Toast

Topped with fresh, seasoned avocado smash, house-pickled radishes, and herb-marinated Mountain View cherry tomatoes
\$12

Smoked Salmon Toast

House-smoked salmon on our homemade focaccia, tahini mayo, dressed arugula, heirloom tomatoes, preserved lemon and pickled shallot
\$14

Oysters*

Half Dozen Oysters on the half shell with shaved Nori and mignonette pearls
Pacific, Nisqually - Nisqually \$15
Atlantic, Prince Edward Island - Malpeque \$18

Warm Brussel Sprout Salad

Shaved Brussel sprouts, dates and pickled red onions, tossed in champagne vinaigrette
\$11

Escargot

Escargot, roasted garlic and fennel, tomato, cheese and toast
\$16

Burrata

Burrata, mixed cherry tomatoes, basil, reduced balsamic sauce, olive oil snow
\$13

Gazpacho

Roma tomatoes, cucumber, garlic, red pepper, topped with lime, chive creme
\$9

SALADS

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Red Oak Lettuce Salad

Red oak lettuce, apple vinaigrette, blueberry, grapes, goat cheese, pickled Fresno peppers, candied walnut
\$12

Summer Salad

Green leaf lettuce, poppyseed vinaigrette, sliced strawberries, shaved red onions, toasted almonds
\$12

Arugula and Poached Egg Salad

Arugula tossed in apple cider Dijon vinaigrette, topped with asparagus, caramelized onions, toasted pine nuts, chopped bacon, shaved parmesan, and two poached eggs*
\$13

Goat Cheese and Walnut Salad

Mixed greens tossed in huckleberry balsamic dressing, topped with toasted breaded herbed goat cheese and candied walnuts
\$13

DINNER

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Cedar Roasted Salmon*, Citrus Forbidden Rice, Asparagus, Grilled Lemon
\$33

Beef Tenderloin*, Stuffed Russet Potato, Bacon Cauliflower and Brussel Sprouts
\$39

Six Vanilla Butter Black Tiger Shrimp, Sesame Jasmine Rice, Amaretto Blood Orange Beurre Blanc, Mushrooms and Fried Leek
\$27

Red Thai Curry, Red Peppers, Summer Squash, Jasmine Rice, Toasted Sesame Seeds
\$17

Angel Hair Piemontesi, Olive Oil, Spinach, Sun Dried Tomatoes, Toasted Pine Nuts, Parmesan
\$19

Lamb Loin*, Lemon Mint Cous Cous, Mango, Chimichurri Sauce, Spiced Chickpeas
\$37

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please ask your server if you have questions about any of the dishes with an asterisk.*