



Salads & Soup

Beet Tower, Micro Greens, Blue Cheese, Walnuts, Pear, Aged Balsamic 10

Bibb Lettuce, Applewood Bacon, Cherry Tomatoes, Gorgonzola Dressing 9

Whole Romaine Leaves, Crispy Prosciutto, Pangrattato, Caramelized Shallot Dressing 8/ Add Chicken 4

Baby Greens, Goat Cheese, Cucumbers, Sweet Onions, Cherry Tomatoes, Pine Nuts, Sherry Vinaigrette

Butter Lettuce, Julienned Pear, Blue Cheese, Hazelnut Vinaigrette 9

Seasonal Soup 4 cup / 7.5 Bowl

Baquette with Butter 3

Small Plates

Cured Meats: Bresola, Salami, Prosciutto di Parma, Cornichons, Picholine Olives, Moutarde, French Bread

Cheese: "Caveman" Blue Cheese, Peppered Goat Cheese, Mt. Townsend Creamery Trailhead, Honey Comb, Fig Compote, Drunken Cherries

Penn Cove Mussels', Chorizo, Tomato, Herbs, White Wine, Garlic, Butter 12

Dungeness Crab Tower, Avocado, Spicy Red & Yellow Tomato Gazpacho

Grilled Petite Lamb Chops, Spicy Paprika Oil, Mint & Cucumber Yogurt 13

Fried Calamari, Rock Shrimp, Garlic Aioli 13

Wood Fired Flat Bread, Roasted Garlic, Grana Padano 4 add Olive Tapenade 4

Fire Roasted Cauliflower with GranaPadano 8

Grilled Zucchini, Goat Cheese Crust, Basil Pesto

Sautéed Green Beans, Bacon, Garlic and Chile Flakes 7

Entrees

Painted Hills Short Rib, Roasted Potatoes, Arugula Pesto, Crispy Walla Walla Onions 19

"Scaloppini" Sautéed Chicken Breast, Wild Mushroom Blend, Roasted Potatoes, Lemon, Caper Sauce 18

Snake River Farms Wagyu "Flavor Cut" 6 oz, Caramelized Onions, Bacon, Mushrooms, Potatoes Red Wine Demi 35

Rigatoni, Gruyere, Grana Padano, Pancetta, Truffle Oil 13 / Add Chicken or Mushrooms 4

Risotto Wild Mushrooms, Leeks, Squash, Grana Padano, Crisp Parmesan, Truffle Oil

Cheese Tortelloni Wild Mushrooms, Gorgonzola Crème Sauce, Toasted Pinenuts

Capellini Pasta, San Marzano Tomatoes, Basil, Kalamata Olives, Capers, Grana Padano, Chili Flakes 14

Woodfired Pizza

Margherita - Tomato, Basil, Fresh Mozzarella 11 add Pepperoni 2

Prosciutto Arugula - Truffle Oil and Grana Padano 13

Mushroom Rosemary- Fontina Cheese 13

Salami Artichoke - Artichoke Hearts, Scallions 13

Fig and Gorgonzola - Caramelized Onion, Thyme 13

Grilled Vegetable-Chevre, Tomato or Pesto Sauce - 12

Braised Short Rib - Gorgonzola Crème, Arugula, Scallions, Fontina Cheese 15

18% Gratuity on tables of 6 or more

Executive Chef - Jeff Cruise

*Gluten Free Options Available

Sous Chef- Luis Brambila