

LUNCH DINNER

HORS-D'OEUVRE

SOURDOUGH BREAD 9

DRIZZLE OLIVE OIL AND BALSAMIC VINEGAR, WHIPPED BROWN BUTTER (V)

CHARCUTERIE PLATE 22

OLYMPICA PROVISIONS SAUCISSON, PROSCIUTTO DI PARMA, SOPRESSEATA VENETA, OLIVES, QUICK PICKLED VEG, MUSTARD, NUTS, CRACKERS (GF UPON REQUEST)

CHEESE PLATE 22

ACME BRIE, GOLDEN GLEN CREAMERY SUNDRIED TOMATO CHEDDAR, TWIN SISTER'S PEPPERCORN FARMHOUSE, FRUIT, NUTS, HONEY GEL, PRESERVES, CRACKERS (GF UPON REQUEST)

CHEESE AND CHARCUTERIE PLATE 38

PETITE

RADISH TOAST 10

HOUSE-MADE RICOTTA, FRENCH BREAKFAST RADISH, DUKKAH, DRIZZLE OLIVE OIL, MICROGREENS (V)

GRILLED SPROUTING BROCCOLI 12

REGINO FARMS PURPLE BROCCOLI, BLACK GARLIC MISO SAUCE, SLICED ALMONDS, CAMELOT FARM CITRUS OYSTER MUSHROOM POWDER (VG)

MUSSELS 19

TAYLOR SHELLFISH MUSSELS, WHITE WINE, YELLOW CURRY SAUCE, LEEKS, SHALLOT, TWIN BROOKS CREAM, SAMISH BAY YOGURT, FARM WILD MICROGREENS, SOURDOUGH BREAD

SALADE

PETITE BURRATA SALAD 15

GRACE HARBOR PEA SHOOTS, DRIZZLE OLIVE OIL, LEMON, ROMAINE, MINT (GF)

COBB 27

FARM WILD LETTUCE, WILD ACRES CHICKEN, CHARCUTERIE, PICKLED BOLDLY GROWN BEETS, RALPH'S GREENHOUSE ASPARAGUS, WHATCOM BLUE CHEESE, WILD ACRES HARD BOILED EGG, RED ONION, CHIVES, PARSLEY, DIJON VINAIGRETTE (GF)

NICOISE SALAD 23

FARM WILD LETTUCE, GRILLED TUNA LOIN, GRIFFIN CREEK BLACK RADISH, TAPENADE, CROUTONS, WILD ACRES HARDBOILED EGG, CHIVE VINAIGRETTE

ADD-ONS

WILD ACRES CHICKEN 12

SLACK TIDE SALMON 15

ISLAND SPRINGS TOFU 5

ENTREE

TAMALE WAFFLE 18

TWO FOUR INCH CORNBREAD WAFFLES, CARNITAS, CREME FRAICHE, CILANTRO (GF)

CREAMY MUSSEL PASTA 25

TAYLOR SHELLFISH MUSSELS, BELLINGHAM PASTA COMPANY GEMELLI, TWIN BROOKS CREAM, FERNDALE FARMSTEAD PARMESAN, FARM WILD BASIL, GARLIC, SHALLOT, WHITE WINE, ALEPPO, LEMON, SOURDOUGH
SUB GRILLED MUSHROOMS (V)
WILD ACRES CHICKEN 4
SLACK TIME FISHERIES SALMON 7

VEGETABLE LASAGNA 22

RALPH'S GREENHOUSE LEEKS, SPRINGTIME FARM SPINACH, RED ONION, RICOTTA, FERNDALE FARMSTEAD MOZZARELLA, SCAMORZA, AND PARMESAN, BASIL OIL, FRESH FARM WILD BASIL (V)

SEASONAL FLATBREAD 18

BECHAMEL, ARTICHOKE HEARTS, SCAMORZA, HOUSE-MADE RICOTTA, FRESH FARM WILD BASIL (V)

SANDWICH

SUB L&L BAKERY GF BUN

CHICKEN PESTO SANDWICH 19

GRILLED WILD ACRES CHICKEN BREAST, PESTO AIOLI, FARM WILD LETTUCE, PICKLED RED ONION, FERNDALE FARMSTEAD MOZZARELLA, BREAD IN BLAINE BAGUETTE

SLIDERS 18

THREE SLIDERS OF FAIR COW'S PATH FARM BEEF, BREAD IN BLAINE BRIOCHE BUNS, PORTER CHEDDAR, MAYO, FARM WILD GREENS, BOURBON BACON ONION JAM

FRENCH DIP 21

SLICED NATURAL RIBEYE, DANIEL'S ARTISAN CHEESE, HORSERADISH AIOLI, CHARCUTERIE JUS

TOFU BANH MI 18

MARINATED ISLAND SPRINGS TOFU, HAZELNUT MUSHROOM PATE, FRESNO AIOLI, BREAD IN BLAINE BAGUETTE, QUICK PICKLED DAIKON, SERRANO, CILANTRO
(V, VG ON REQUEST)

SUCRE

SORBET TRIO 9

BLOOD ORANGE GRAND MARINER, COASTAL HUCKLEBERRY, LEMON (GF, VG)

BRUNCH

SUN 10-2

LUNCH

SAT 12-4

DINNER

THURS 4-9

FRI 4-10

SAT 4-9

20% GRATUITY WILL BE ADDED TO TABLES OF 6 OR MORE. WE KINDLY DECLINE TO SPLIT CHECKS FOR OF TABLES 8 OR MORE.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS