

brunch mid-jan

prologue

gem lettuce salad | \$14 | **GF/VEGAN**

ahi tuna poke | \$16 |

margherita flatbread | \$15 |

antipasti graze plate | \$18 |

with charcuterie & cheeses

entree

potato & leek quiche | \$16 |

glazed ham & swiss cheese sandwich | \$15 |
flaky butter croissant

dijon-maple glazed sockeye salmon, polenta, carrots | \$25 |

asian cucumber & soba noodle salad | \$16 | **VEGAN**

dessert

egg nog crème brûlée | \$13 |

classic assorted cookie plate | \$10 | **nut allergy**

pastry “mini” bites trio | \$11 | **nut allergy**

raspberry mousse with apple, rum cake, sweet potato pie

The King County Department of Health

would like to inform you that consuming raw or undercooked foods may contribute to your risk of food borne illness.

Parties of 6 or more are subject to a 20% automatic gratuity of which 100% will be paid to your service staff.

(We are not a nut-free facility.)

we do **NOT** accept **cash** payment, thanks !