

brunch winter '26

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prologue

northwest razor clam chowder | \$16 |

new england style – cream, potato, bacon & thyme

cured sockeye salmon fillet | \$17 |

house-cured alaskan wild salmon, capers, dill, pickled red onion, fennel & radicchio salad and molasses brown bread

green papaya thai noodle salad | \$16 | **VEGAN**

broccoli, savoy cabbage, persian cucumbers, red pepper, scallions, red onion, carrots, ginger-garlic-lime dressing

antipasti grazing plate | \$20 | **nut allergy (GF upon request)**

selection of cured artisan cheeses & cured meats imported and domestic, dried fruit, nuts, pickled veggie garni, crackers

entrée

potato & leek quiche | \$16 |

egg, swiss & parmesan, kale salad, seasonal fruit

croque monsieur sandwich | \$19 |

ham, gruyere cheese, bechamel

scrambled eggs & bacon | \$18 |

served with blueberry pancake and syrup

grilled portobello mushroom tower | \$27 | **GF/vegetarian**

au gratin potato, pear, roasted baby carrots, sauteed lacinato kale, with pickled pepper “drops”

dessert

crème brûlée flight of five | \$15 |

vanilla, chocolate, honey-lavender, blackberry-basil, rhubarb

milk & honey cake | \$11 |

honey sponge cake, with milk buttercream, seasonal fruit

vegan & gluten free dessert trio | \$13 | **nut allergy**

~ strawberry pistachio tart ~ lemon merengue cake ~ chocolate crinkle cookie

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 !