

brunch spring '24



prologue

carrot ginger coconut soup | \$11 | Veg/GF/DF/nut allergy
peanut butter, red chili flake, garlic, vegetable stock

romaine heart tower | \$12 | Veg/GF/DF
icicle lettuce, sherry vinaigrette, tomato confit, shaved asparagus & carrot

PNW seafood wedge salad | \$25 | GF/DF
iceberg, smoked bay scallop, Oregon bay shrimp, dungeness crab, tarragon vinaigrette, pepita

entrée

house cured lox on bagel | \$25 |
cream cheese, pickled red onion, capers, cornichon

sardinian grilled vegetable tower | \$22 | Veg/GF/DF
squash, marinated artichoke hearts, roasted tomato, red quinoa, polenta, fennel

baked prosciutto wrapped alaskan cod | \$28 | shellfish allergy
risotto cake, sherry-lobster cream sauce, flashed pea vines, peppadew

fluffy scrambled eggs & bacon & waffle | \$24 |
huckleberry compote, brown sugar bacon, 100% pure maple syrup

dessert

strawberry rhubarb napolean | \$15 |
crème legere, strawberry rhubarb compote, crispy phyllo

crème brulee | \$14 |
garnished with seasonal berries & mint leaves

chocolate trilogy | \$15 | GF
chocolate layer cake, dark & white chocolate mousse, ganache, vanilla chantilly cream

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 !