

fast casual 2024

P

small plates ~~~~~

pork belly – apple glaze | \$15 | GF

butternut puree, roasted/fried brussels sprouts, pickled beets

R

french onion soup gratinée | \$12 |

shallots, white onions, red onions, crouton, gruyère cheese

E

saffron-spinach gnocchi | \$14 |

wild mushrooms, light cream sauce

U

wilted spinach salad | \$12 | VEG

poached pear, warm vinaigrette, blue cheese

entrée plates ~~~~~

D

french dip steak sandwich | \$16

baguette, horseradish cream, au jus, pickled veggies

D

pappardelle pasta | \$21 |

smoked duck, tomato garlic olive oil, black truffle

E

sockeye salmon-oven roasted & stuffed | \$25 | GF

mushroom duxelles, prosecco-artichoke cream sauce, wild rice

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.

(We are not a nut-free facility.)

FSC Certified | 100% Post-Consumer Fiber | 100% Green-e Certified | Green Seal Certified | 6/29/22

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