

fast casual 2025

P

small plates~~~~~

razor clam chowder | \$16 |

cream, potato, bacon & thyme

R

dungeness crab fritters | \$17 |

remoulade dipping sauce

G

grilled chicken salad | \$18 | GF

mixed greens, avocado-lime dressing, corn, radish, pickled veg.

E

entrée plates~~~~~

B

petite tender beef hoagie | \$22

swiss cheese, au jus, horseradish cream, arugula garni

B

open-face bacon & egg sammy | \$20 |

tomato, potato, hollandaise, served with fruit

E

tempura veggies| \$24 | GF/vegan

mushrooms, sweet potato, asparagus, snap peas,
tentsuyu dipping sauce, 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 !