

brunch spring

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prologue

razor clam chowder | \$16 |

new england style: cream, potato, bacon & thyme

short rib onion soup | \$20 |

bone stock, onions, sherry, braised beef short rib, gruyere cheese gratinee

dungeness crab hushpuppies | \$17 |

remoulade dipping sauce

marinated grilled chicken salad | \$18 | GF

mixed greens, avocado lime dressing, grilled corn, pickled veggies, sliced red radish

entree

avocado nine-grain toast | \$18 | VEG

frisée, cucumbers, sliced red onion drizzled with avocado-lime vinaigrette, pepitas & pea shoots served with fresh fruit and berries

open-faced potato, tomato, bacon & egg sammy | \$20 |

artisan bread sandwich with a ribbon of hollandaise, fresh fruit and berries

asparagus mushroom quiche | \$22 | VEG

flaky pastry crust, asparagus, cremini mushroom, shallots, garlic & harissa, gruyere, pickled radish & vegetable salad

tempura mushroom, sweet potato & asparagus | \$24 | VEGAN/GF

oyster mushrooms, sugar snap peas, avocado, radish, tentsuyu dipping sauce, steamed rice

dessert

macron trio | \$15 | GF

peaches & cream, chocolate, goat cheese & fig

passion fruit and white chocolate mousse | \$14 | GF/VEGAN

brownie, granola

honey lemon chiffon tart | \$13 |

with blueberry macron

chocolate hazelnut layer cake | \$14 |

(yummy)

shareable breakfast breads

fresh baked cinnamon roll | \$9 |

fresh baked raspberry scones | \$9 |

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 !