

brunch spring

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## prologue

razor clam chowder | \$16 | **shellfish allergy**  
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 | **shellfish allergy**  
remoulade dipping sauce

marinated grilled chicken salad | \$18 | **GF**  
mixed greens, avocado lime dressing, grilled corn, pickled veggies, sliced red radish

### shareable breakfast breads

fresh baked cinnamon roll | \$9 |  
fresh baked raspberry scones | \$9 |

## entrée

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

“zoodles” w/ smoked pomodoro sauce | \$27 | **\*VEGAN/GF**  
zucchini vegetable “noodles,” smokey tomato, garlic, oyster mushrooms, (optional - parm\*)

## dessert

macaron trio | \$15 | **GF/nut allergy**  
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 | **nut allergy**  
(yummy)

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 !