

fast casual 2026



small plates~~~~~

razor clam chowder | \$15 | shellfish allergy

new england style – cream, potato, bacon & thyme

mix greens salad | \$14 | vegan

local lettuces, sherry vinaigrette

antipasti graze plate | \$17 | nut allergy (GF upon request)

cured meats and cheeses, dried fruit, nuts, crackers

entrée plates~~~~~

smoked salmon spread sando | \$20 |

alder-smoked salmon w/ mascarpone & cream cheese,
frisee, multigrain croissant, served with chips & fruit garnish

"veg plate!" | \$25 | GF/VEG

cheese-au-gratin potato, roast carrot, sauté kale, pickled peppers

beef ragu pasta | \$27 |

pappardelle, aromatic vegetables, tomato, basil, balsamic

_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 !