

fast casual 2026



**small plates** ~~~~~

**green goddess salad | \$16 | GF/VEGAN**

mixed baby lettuces, shaved asparagus & carrots, radishes, cucumbers, yucca chips, creamy herb dressing

**ahi poke tuna | \$25 | GF**

sweet ginger garlic tamari glazed tuna, pickled ginger, wasabi, wakame seaweed salad

**antipasto | \$18 | nut allergy**

artisan cheeses & cured meats, dried fruit & nuts, pickled vegetables, preserves, crackers

**entrée plates** ~~~~~

**breakfast sandwich | \$18 |**

croissant, sausage & bacon, scrambled egg, beecher's cheese, maple mustard

**"veg plate!" | \$25 | GF/VEGAN**

summer squash stuffed w/garlic-sesame snap peas, roasted fingerling potatoes, cremini mushroom dashi & asparagus tips

**turkish style lamb | \$29 |**

seven-spice grilled lamb skewer, purple mash potatoes, grilled squash, eggplant, fennel and sweet peppers

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 !