

fast casual



classic tossed caesar salad | \$13 |

crispy romaine, parmesan crisps, freshly grated reggiano, lemon



ahi tuna niçoise salad | \$16 | GF

living lettuce, cooked flakes of ahi tuna loin, pickled green beans, heirloom cherry tomatoes, red jacket potatoes, olives, hardboiled egg, honey-dijon vinaigrette



northwest razor clam chowder | \$15 | *shellfish allergy*

local razor clams, yukon gold potatoes, thyme & cream, oyster crackers



chef's choice cheeses and fruits | \$15 | GF

artisan cheeses, presented with seasonal ripe fruits & berries



creamy heirloom tomato pasta napoli | \$20 | Vegan

roasted multi-colored tomatoes, garlic, basil, zesty tomato sauce, fettuccine, artichoke hearts, vegan herb cream cheese



chicken fricassée | \$28 |

seared free-range boneless chicken thighs, garlic, thyme, chardonnay, chicken stock, cream, green beans, local chanterelle mushrooms, parsnip mashed potatoes



croissant "club" sandwich | \$16 |

jalepeño-honey cured bacon, heirloom tomato, sliced turkey breast, garlic aioli, frisée lettuce, multi-grain croissant, fruit & berry garnish