

P

small plates

almond chicken sliders | 11

ciabatta, almond chicken tarragon salad, frisee, red grapes

R

charcuterie plate | 14

prosciutto, capicola, salami, marinated artichokes and olives, water crackers

E

cheese and fruit | 12

fontina, smoked gouda, white cheddar curds, fresh and dried fruits, crackers

U

hummus and pita | 11

fresh hummus, pickled vegetables, marinated mozzarella, seasoned pita chips

S

large plates

sausage panzanella | 15

grilled focaccia, roasted red onion, tomato, Italian sausage, basil, balsamic glaze

D

lamb and wagyu beef pasta Bolognese | 19

campanelle, red wine, tomato, fennel bulb, Manchego cheese

E

grilled salmon on brioche | 22

stone mustard, lemon aioli, arugula, cornichons, roasted potatoes

pork and artichoke roulade | 17

lemon-caper and spinach filling, creamy polenta, feta

*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 single check with an 18% automatic gratuity of which 100% will be paid to the service staff.

We are not a nut-free facility.

FSC Certified | 100% Post-Consumer Fiber | 100% Green-e Certified | Green Seal Certified

OPTION B