

P

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

F

hummus and pita | 11

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

D

fried beet ravioli | 11

goat cheese and caramelized onion, harissa aioli

D

lemon tarragon chicken skewers | 12

toasted almonds and balsamic reduction

E

arancini | 11

fried risotto filled with parmesan and fontina cheeses, lemon thyme aioli

wild mushroom bruschetta | 14

demi-glace butter, grilled baguette, fin herbs

*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 C