

Lunch Fall 2022



**Caesar Salad with Seared Salmon Gravlax | 20**

stone ground mustard dressing, smoked paprika croutons



**Italian Salad | 12**

lettuce, radicchio, plum vinaigrette, balsamic reduction, heirloom tomato, pickled red onion, torn basil



**Tuscan Farfalle Pasta | 20**

chanterelles, Grana Padano, brodo



**Shrimp & Grits – Southern Style | 25**

cheesy polenta, garlic and parsley



**Grilled Cheese | 18**

sourdough, aioli, fontina, smoked gouda & house made chips



**Reuben Sandwich | 20**

rye bread, braised short rib, harissa aioli, sage derby cheese, sauer kraut & house made chips



**Steak & Eggs | 30**

(sous-vide 128°F) citrus salsa verde, shiso scrambled eggs, roasted red potatoes

\_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 20% automatic gratuity of which 100% will be paid to your service staff.

(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 !**