

*fast casual*



**arugula salad | \$18 | GF/VEG**

sherry vin, opal apple, cranberry, pears, grapes, citrus



**carrot soup | \$15 | GF/VEG/nut allergy**

ginger, coconut, peanut, chili arbol, jasmine rice



**pappardelle pasta | \$25 | VEG**

harissa garlic cream, ratatouille, spinach, garlic ciabatta



**turkey ciabatta panini | \$20**

ratatouille, mozzarella, arugula, roasted red pepper garlic aioli



**bruschetta caprese | \$18 | VEG**

mozzarella, tomato, black garlic, EVOO, arugula, balsamic pearls



**pork belly | \$25 | GF**

pure maple syrup, saffron risotto, brussels sprouts, apple cider

\_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 !**