



act one

Marinated Castelvetrano Olives with Orange and Lemon Peel, Thyme	8
Artisan Cheese Plate, House-made Preserves and Traditional Accompaniments	14
Antipasto, Assorted Charcuterie, Grape Mostarda, Cornichons, Mustard Roe	14

act two

Fresh Fruit Plate with Yogurt and Granola	9
Roasted Red Pepper Soup, Sour Cream, Tomato Salad and Basil	10
Farm House Green Salad, Red Onion, Blue Cheese, Raspberries, Croutons and Balsamic	11
Kale Caesar, Cherry Tomatoes, Pickled Anchovies and Creamy Caesar Dressing	12

act three

Smoked Salmon Benedict with Arugula, Roasted Tomatoes and Hollandaise	20
Banana Fosters French Toast with Pecan Caramel	15
BBQ Pork Sliders, French Fries and Cabbage Slaw	17
Grilled Vegetable Frittata with Mozzarella, Greens and Roasted Pepper Sauce	16

finale

Assorted Ice Creams or Sorbet, Please ask your server for today's choices	7
Tiramisu with Coffee Anglaise	9
Lemon Meringue Tart with Vanilla Raspberry Sauce	9
Chocolate Crunch, Chocolate Mousse, Brandied Cherries and Chocolate Graham Cracker	9

*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 that 100% will go to the service staff.