

Starters:

Tortilla Soup Tribute: chicken/ tomato/ avocado/ cheddar & jack/ cilantro	8
Pan Roasted Blue Mussels: Chiarello's cured chorizo/ crusty bread	8
Fried Little Asparagus: roasted meyer lemon & dill aioli	8
Berkshire Bacon & Over EZ Egg: chicory/ sherry vinaigrette/ brioche toast	9
Crispy Whole Chicken Wings: warm burnt honey mustard dip	9
BBQ Spiced Niman Brisket Meatballs: crumbled Pt Reyes blue	10
Roasted Green Chile Crab Dip: fired to order white corn chips	12
Our Ricotta & Lobster Fritters: a classic old bay cocktail sauce	13

Greens:

Boston Bibb: Spanish almonds/ pear/ mixed tomato/ blue/ white balsamic & herb	8
True Romaine Hearts: white anchovy & garlic dressing/ dry jack croutons	8
Iceberg Wedge My Way: spiced pecans/ mixed tomato/ lots of bacon/ creamy blue	9
Roasted Chicken Waldorf: celery/ apple/ red grapes/ walnuts/ dried cherries	13
Chilled Crabmeat on Avocado Chop: red onion/ mizuna/ citrus & mustard vin	14

Daily Plates A/Q:

Iconic Fresh Noodles
*International methods/ Universal appeal
Pike Place Market Fish Special
*prepared straight up/ served as is
Traditional Roast Supper
*a fitting starch/ side/ sauce

Nightly Plates::

Mon: Veal Schnitzel & Spaetzle	21
Tues: VP's Coq au Vin	19
Wed: Game Hen Cacciatore	19
Thurs: Chicken Fricassee Pot Pie	18
Fri: Pounded Pheasant Milanese	24
Sat: Sportsman's Mixed Grill	a/q

The Flat Iron London Broil: just three steps: marinade/ grill/ slice	
* Bar Sandwich: roasted garlic & blue aioli/ caramelized onions	16
sliced tomato/ split & grilled French/ balsamic/ bag of warm chips	
* Steak Frites Plate: Bourbon spiked peppercorn sauce	21

Mains:

Butcher's Block Burger: half pound of daily ground Niman chuck & brisket	15
aged cheddars/ fully dressed/ hand-cut russet French fries/ secret sauce side	
Pan Fried Chicken Leg & Thigh: buttermilk & potato puree/ split bisquit	16
Berkshire Spare Ribs & Rings: black coffee & ancho chile glaze	17/24
Arctic Char & Chips: sweet potato shoestrings/ tangerine tartar	19
Seared Sea Scallops: white cheddar polenta/ red chard/ cured chorizo	21
Pot Roasted Short Rib: toasted French gnocchi/ shiraz-rosemary jus	22
Bay of Fundy Salmon: grilled asparagus salad/ roasted lemon oil	23
Pan Roasted Halibut Picatta: pecorino & crabmeat gremolata	25
Cider Brined Pork Porterhouse: white bean ragout/ red eye gravy	27
Grilled Prime Rib Eye: caramelized onions/ horseradish cream	29
Beef Tenderloin: three pepper jus/ hand hashed potato/ glazed carrots	31

Featured Weekly Sides: 5

hand-cut russet French fries
 three jack & mac gratin
 roasted brussels & shallots
 mushroom melange

The Fine Print

City Mandated Notice

There is a risk associated with raw shellfish, undercooked proteins, etc. Our Kitchen & Bar use nuts, dairy, eggs, gluten and the like. Please make your server aware of any and all food allergies at the table. We are happy to prepare it anyway you require and will do our best to craft something special to fit your needs.

On a More Personal Note

To all of the trades, supporters, mentors, friends, family and customers involved in making this happen, Thanks a million

