

SOUP AND SALAD

Smoked Chicken Corn Chowder or Soup of the Day 6

Beet Salad 9
goat cheese, grapefruit, pickled ginger, candied pistachios

Spinach Salad 12
spiced pecans, bleu cheese, fresh strawberries, raspberry vinaigrette

Wedge Caesar* 10
black olive caesar dressing, lemon brioche croutons, parmesan

Fig and Arugula Salad 10
prosciutto, parmesan, balsamic vinaigrette, local honey

Crab and Iceberg Salad 15
dungeness crab, avocado, hard-boiled egg, green goddess dressing

MODEST

Roasted Baby Carrots 9
honey butter, mint

Crab and Shrimp Cakes 13
shaved fennel and apple slaw, remoulade

Grilled Flatbread 10
bbq chicken, mozzarella, red onion

Gorgonzola Cheesecake 13
whole roasted garlic, fruit chutney, balsamic glaze, french bread

Bacon Jam a la Croute 10
caramelized onion, fontina cheese, served with toasted baguette

Spicy Broccolini 9
calabrian chilies, white cheddar

Sizzling Forest Mushrooms 14
garlic, green onion, white truffle oil

Local Steamers 13
house chorizo, garlic, white wine, parsley

Roasted Cauliflower 9
hazelnut romesco, sambuca currants, cilantro

Charcuterie & Cheese Plate 17
artisanal cured meats and cheeses

Tuna Poke* 13
english cucumber, ginger, seaweed, sesame seeds, wonton chips

SUBSTANTIAL

Seared Scallops* 28
saffron cream, melted leeks, fingerling potatoes

Petrale Sole 20
lemon caper butter sauce, garlic roasted broccoli

Grilled Flat Iron Steak* 24
yukon roasted rosemary mashed potato, mushroom marsala sauce, roasted asparagus

Half Chicken 23
lemon scented jasmine rice, roasted seasonal vegetables, chicken jus

Braised Beef Short-Rib 35
celeriac puree, roasted root vegetables

Risotto 12/16
daily selection

Oven Roasted Salmon 28
shrimp and andouille etouffee, roasted asparagus

not all menu ingredients are listed, please inform your server of any allergies or special dietary needs