



## SMALL PLATES

### **Cheese**

(selections vary ask your server)

Dried & Fresh Fruit, Nuts, Jam &  
Rosemary Croccantini

Three 1 oz Portions \$ 15

Five 1 oz Portions \$ 20

### **Tempura Vegetables \***

House Aioli \$ 8

### **Warm Goat Cheese**

Spicy Tomato Sauce,  
Grilled Baguette

\$ 8

### **Prawns**

Thai Chili Rice Cakes,  
Cashew & Coconut Sauce

\$ 14

### **Manila Clams**

Linguiça Sausage, Peppadew Peppers,  
Citrus Butter, Seeded Baguette

\$ 13

### **Scallops P.L.T.\***

Prosciutto, Lettuce, Cured Tomato

\$ 15

### **Dungeness Crab Fritters**

Carrots, Shallots, Jalapeño Honey

\$ 13

### **Ahi Tuna Poke \***

Radish, Cucumbers, Crispy Wontons,  
Spicy Oyster Sauce

\$ 16

### **bin Pressed Pork**

Fennel, Red Grapes, Watercress,  
Apple Cider Gastrique

\$ 13

### **Beef Brisket Sliders \***

Barbecue Sauce, Slaw, Crispy Shallots,  
Mini Brioche Buns

\$ 10

### **Duck Confit Spring Rolls**

Port Onions, Quince Sauce

\$ 12

### **Sweetbreads**

House Cured Bresaola, "Trailhead" Cheese,  
Grilled Baguette, Mustard Demi

\$ 14

### **Lamb T-Bone \***

Mixed Greens, Pomme Frites,  
Rosemary Vinaigrette

\$ 18

## SALADS

### **Mixed Greens**

Prosciutto, "Bermuda Triangle" Cheese,  
Pine Nuts, Sherry Vinaigrette

\$ 10

### **Crab & Watercress**

Grapefruit Supremes, Frisee,  
Orange Crème Fraîche

\$ 12

### **Bibb Lettuce**

Pink Peppercorns, Grilled Fennel,  
Champagne Vinaigrette

\$ 9

## LARGE PLATES

### **Salmon \***

Red Potatoes, Baby Carrots & Zucchini,  
Patty Pan Squash, Lemon Beurre Blanc

\$ 32

### **Sea Scallops \***

White Beans, Greens,  
Sun Dried Tomato & Olive Broth

\$ 27

### **Halibut \***

Pancetta & Caramelized Onion Raviolo,  
Pea Vines, Sunny Side Up Egg

\$ 30

### **Ahi Tuna \***

Oxtail, Spicy Long Beans,  
Ginger Scented Parsnip Puree

\$ 33

### **Yukon Potato Gnocchi**

English Peas, Mushrooms,  
"New Moon" Cheese

\$ 19

### **Duck Breast \***

Duck Confit, Northwest Mushrooms,  
Leeks, Herb & Orange Zest Salad,  
Smoked Duck Reduction

\$ 29

### **Pork Tenderloin \***

Crispy Spätzle, Apple Cream,  
Golden Raisin & Cilantro Salad

\$ 28

### **Chicken Breast**

White Cheddar Grits, Asparagus,  
Bacon, Mustard Vinaigrette

\$ 26

### **Prime Filet Mignon \***

Fingerling Potatoes, Broccolini,  
bin Bacon, Demi

\$ 39

## **Chef Scott Lents**

## **Sous Chef Paul Maccario**

All parties 6 or larger will have an automatic 20% gratuity added to the bill

There is a \$5 split charge for entrée plates only

\* Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness