

Appetizers

Dungeness Crab Crêpes \$14
Warm pan-cooked crêpes with avocado, boursin cream, Dungeness crab, and a mango & red pepper relish

Smoked Trout & Waffles \$15
Rainbow trout rillette with cornmeal pecan waffle, roasted jalapeño and sweet corn, whipped goat cheese cream, and orange-infused maple syrup

Wine Lovers Cheese Board \$12
Assorted cheeses and seasonal fruit

Shiitake Mushrooms "3 ways" \$15
Roasted shiitake custard scented with garlic and truffle; shiitake "pâté" with caramelized onion, thyme, and goat feta; and "ceviche" with lime, cilantro and peppers

Salads Half/Full

Orange Mozzarella Salad \$5/\$8
Boston butterleaf greens topped with seasonal oranges, fresh mozzarella, strawberries, candied pecans, and creamy orange balsamic vinaigrette

Quail Egg Salad \$10
Mixed greens, Niçoise olives, a sunny side up local quail egg, baked croutons, prosciutto Americano, and black walnut-sherry wine & truffle vinaigrette

Balsamic Glazed Chicken Salad \$7/\$11
Garlic & herb baked chicken breast with romaine hearts, parmesan crisps, tomatoes, red onion and creamy red wine vinaigrette

Warm Yellow Potato Salad \$5
Pan fried Yukon potatoes with house-made bacon, red peppers, Caramelized onions and a honey grain mustard glaze

Add to your salad:

Scallops \$9
Beef Tenderloin Tips \$8

Prosciutto \$7
Seared Trout \$8

Smoked Turkey \$7
Garlic Herb Chicken \$5

Soup du jour Cup \$6 Bowl \$8

Sandwiches (Half \$5)

Cast-Iron Pressed Beef Tenderloin topped with white cheddar, peppers and tomato BBQ sauce \$9

Cast-Iron Pressed Smoked Turkey with cheddar cheese, house bacon and honey-mustard \$8

Cast-Iron Pressed Rainbow Trout with dill-Havarti and a red pepper, lemon aioli \$9

French Toast Ham & Cheese Sandwich sliced local ham & brie, drizzled with orange syrup \$8

French Toast Veggie Sandwich with sautéed mushrooms, roasted peppers, gruyere cheese and drizzled with thyme infused honey \$8

Combo Enjoy a half sandwich, cup of soup and our house salad for \$13

Daily Entrée Special \$15

Chef's entrée special served with a house salad first course