

s t a r t e r s

- tomato basil soup 6.5
crème fraiche • chervil • crostini
- split pea soup 6.5
crispy leeks
- warm marinated olives 5
rosemary • citrus • rye toast points
- house fries 5
creamy horseradish sauce • whole grain mustard aioli

c o l d p l a t e s t o s h a r e

- spicy ahi tuna tartare 13
hearts of palm • avocado • jicama • baked wontons
- ceviche mixto 11
coho salmon • white tiger shrimp • rock cod • blue corn tostadas
- golden beets salad 8.5
hazelnut-orange relish • fennel vinaigrette • feta cheese foam
- roasted pear salad 9
burrata • parma ham • mixed greens • balsamic vinaigrette
- vegetable assortment 9
marinated portabella • roasted zucchini • broccolini • basil hummus
- charcuterie selection 12
prosciutto • salami • country pate • pickled vegetables • violet mustard

h o t p l a t e s t o s h a r e

- grilled three cheese panini 6
sourdough • swiss • cheddar • truffle tremor
- warm cyprus grove goat cheese salad 8.5
roasted grapefruit • honey-pecan vinaigrette • lolla rossa
- bison sliders 10
dijon aioli • roasted tomato • port salute • house fries
- lemon farro risotto 11
cremini mushrooms • green beans • parmesan
- grilled flank steak pizza 9.5
maytag blue cheese • fontina • poblano pepper sauce • crispy shallots
- cod fish tacos 9.5
napa cabbage • salsa verde • guacamole
- prosciutto + white truffle mac “n” cheese 9
elbow macaroni • cherry tomatoes • shaved tillamook cheddar

c h e e s e s t o s h a r e

o n e 6 | t w o 8 | t h r e e 12 | f o u r 15

- st. andre
type: cow origin: Villefranche de Rouerque, France
- truffle tremor
type: goat origin: Humboldt County, California
- port salut
type: cow origin: Brittany, France
- manchego
type: sheep origin: La Mancha, Spain
- *all selections include honeycomb • grilled bread • seasonal fruit

SEE BACK OF MENU FOR FULL LIST OF DESSERTS AND BEVERAGES

dinner menu served m-f 5pm-9pm

d e s s e r t s 6

lavender crème brulee
biscotti • roasted kumquats

chocolate pudding
strawberries • biscotti

red wine poached pear
white pistachio ice cream • cardamom sauce

assorted fruit plate
passion fruit sorbet

dessert trio
poached pear with cardamom sauce • lavender crème brulee •
passion fruit sorbet

* ice cream and sorbet from mitchell's ice cream*

h o t b e v e r a g e s

latte 2.5 | 3.5

regular • chai

cappuccino 2.5 | 3.5

mocha 2.5 | 3.5

espresso 1.5 | 2

macchiato 2.5 | 3

americano 2 | 2.5

house blend free refills 1.75

café au lait 2.5 | 3

hot chocolate 2.5 | 3

hot apple cider 2.5 | 3

m i g h t y l e a f t e a s 2.5

black teas
earl grey • english breakfast • french vanilla bean

green teas
tropical green • hojicha

herbal teas
chamomile citrus • african nectar • mint melange • ginger twist

mixed teas
bombay chai • leaves of provence

c o l d b e v e r a g e s

soda 2

coca cola • diet coke • root beer • sprite
free refills

iced tea 2

regular • raspberry
free refills

lemonade 2

italian soda 2

strawberry • raspberry • peach • watermelon • vanilla • almond • hazelnut
free refills

juices 2

apple • orange • grapefruit

pellegrino 2 | 3

panna 3

a l c o h o l

* full beer and wine list available

HAPPY HOUR 5PM-7PM M-F \$2 OFF GLASSES OF WINE \$3 BEERS

18% GRATUITY IS ADDED TO PARTIES OF SIX OR MORE