LUNCH

STARTERS & SALADS

Roasted beet carpaccio with lemon tahini sauce, sumac, crispy shallots & mint $16.50

Charcuterie board of artisanal cured meats and pickles $21.00

Spring herb Black Sheep fresh cheese, saucisson d’ail, poached new potatoes and pickled shallots $18.50

Select Pacific oysters on the half shell with aji dulce granité* $19.50

Warm tart of wild greens, onions and Fiore di Sardo cheese with a flint corn crust $17.50

Totten Inlet mussels steamed in white wine with green garlic, mustard caviar, crème fraîche and garlic toast $17.50

Salad of winter greens, toasted hazelnuts and herb vinaigrette $10.50 with blue cheese add $2.00

Soup of the day $8.00

Artisan bread and extra virgin olive oil $2.50/plate

There will be an 18% gratuity added to parties of six or more
LUNCH

SANDWICHES
served with cup of soup or salad  $10.95

Turkey schnitzel, remoulade and slaw
on a toasted brioche roll

Oregon Bay shrimp Bánh Mi with chilies, cilantro, shredded vegetables
and curry aioli on hoagie roll

Grilled flatbread with spicy feta cheese, rapini, tahini sauce
and root vegetables

MAIN COURSES

Open-faced sandwich of pastrami, grilled onions & sharp white cheddar $16.00

The Higgins burger of Carman Ranch grass-fed beef
on a toasted hearth-baked roll* $16.00

Bucatini pasta with nettle-hazelnut pesto, fiddlehead ferns,
pecorino romano & garlic bread crumbs $18.50

Forest mushroom pakoras with Mughal curry, basmati rice
and apple & cilantro chutneys** $18.50

Oregon Dungeness crab & Bay shrimp cakes with basmati rice,
saffron beurre blanc and chipotle crème fraîche $22.50

“Alsatian Choucroute Garni” – Smoked loin, bacon, knack, boudin blanc &
cervelas sausages - with sauerkraut and potatoes $19.50

Acquerello risotto with rapini, leeks, roasted parsnips, 2 year Emmenthaler
and Belper Knolle cheeses $21.50

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your
risk of foodborne illness, especially if you have certain medical conditions.
Duck is cooked to medium, Steak and Burger are cooked to order, oysters are raw.
**Wild mushrooms – Yellow foot, Chanterelle and Hedgehog – not an inspected product
DINNER

STARTERS & SALADS

Roasted beet carpaccio with lemon tahini sauce, sumac, crispy shallots & mint $16.50

Charcuterie board of artisanal cured meats and pickles $21.00

Spring herb Black Sheep fresh cheese, saucisson d’ail, poached new potatoes and pickled shallots $18.50

Select Pacific oysters on the half shell with aji dulce granité* $19.50

Warm tart of wild greens, onions and Fiore di Sardo cheese with a flint corn crust $17.50

Totten Inlet mussels steamed in white wine with green garlic, mustard caviar, crème fraîche and garlic toast $17.50

Salad of winter greens, toasted hazelnuts and herb vinaigrette $10.50 with blue cheese add $2.00

Soup of the day $8.00

Artisan bread and extra virgin olive oil $2.50/plate

There will be an 18% gratuity added to parties of six or more
DINNER

MAIN COURSES

Bucatini pasta with nettle-hazelnut pesto, fiddlehead ferns, pecorino romano & garlic bread crumbs $25.50

“Alsatian Choucroute Garni” – Smoked loin, bacon, knack, boudin blanc & cervelas sausages - with sauerkraut and potatoes $39.50

Forest mushroom pakoras with Mughal curry, basmati rice and apple & cilantro chutneys** $25.50

Select steak of Oregon beef and chefs choice accompaniments* Market Price

Provençal saffron bourride – fisherman’s stew of mussels, prawns, clams & calamari with wild onions, potatoes and garlic toast $36.00

Oregon Dungeness crab & Bay shrimp cakes with basmati rice, saffron beurre blanc and chipotle crème fraîche $36.50

Magret & confit of duck with dried fruit “mostarda”, braised greens and a purple polenta cake* $46.50

Acquerello risotto with rapini, leeks, roasted parsnips, 2 year Emmenthaler and Belper Knolle cheeses $28.25

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BISTRO MENU

Roasted beet carpaccio with lemon tahini sauce, sumac, crispy shallots & mint $16.50

Select Pacific oysters on the half shell with aji dulce granité* $19.50

The Higgins burger of Carman Ranch grass-fed beef on a toasted hearth-baked roll* $16.00

Oven-roasted heirloom potatoes with red pepper rouille $9.75

Open-faced sandwich of pastrami, grilled onions & sharp white cheddar $16.00

Totten Inlet mussels steamed in white wine with green garlic, mustard caviar, crème fraîche and garlic toast $17.50

Warm tart of wild greens, onions and Fiore di Sardo cheese with a flint corn crust $17.50

Spring herb Black Sheep fresh cheese, saucisson d’ail, poached new potatoes and pickled shallots $18.50

Bucatini pasta with nettle-hazelnut pesto, fiddlehead ferns, pecorino romano & garlic bread crumbs $18.50

Charcuterie board of artisanal cured meats and pickles $21.00

Platter of smoked Northwest seafood & pickled vegetables $16.50

Herb-marinated chèvre cheese with olives & parmesan toasts $10.75

Honey & chile-roasted Oregon hazelnuts $9.50

Salad of winter greens, toasted hazelnuts and herb vinaigrette $10.50
with blue cheese add $2.00

Selected fruits & cheeses $16.50

Focaccia with rapini, nettle-hazelnut pesto and pecorino romano $12.00
with cacciatore salami $14.00

Artisan bread and extra virgin olive oil $2.50/plate

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**Wild mushrooms – Yellow foot, Chanterelle and Hedgehog – not an inspected product