



STARTERS

PURÉE OF BUTTERNUT SQUASH SOUP fried sage and crème fraîche	8
SKILLET ROASTED MANILA CLAMS garlic, sun dried tomatoes, saffron and grilled bread	17
TORN BUTTER LETTUCE SALAD bosc pear, crispy prosciutto, cashel bleu cheese and red wine vinaigrette	9
SALAD OF WINTER CHICORIES grana padano, toasted walnuts and lemon-garlic vinaigrette	9
CORNMEAL FRIED WILLAPA BAY OYSTERS greens, bacon, shaved red onion, pickled chiles and aioli	11
SHAVED FENNEL AND KINGFISHER FARM ARUGULA SALAD cara cara orange suprêmes, goat cheese, pistachios, and citrus vinaigrette	9

ENTRÉES

HAND MADE WILD MUSHROOM RAVIOLI celery root purée, rapini and grana padano	13
MILK BRAISED SWEET BRIAR FARMS PORK SHOULDER wild nettle purée, grilled potato salad and grain mustard jus	13
HAND CUT PAPERDELLE AND CATTAIL CREEK LAMB BOLOGNESE spinach and grana padano	13
HICKORY SMOKED CHICKEN SALAD SANDWICH focaccia, butter lettuce, pickled onions and alby potato chips	10
PAN ROASTED MUSCOVY DUCK CONFIT creamed wild mushrooms, prairie creek farm potatoes and rapini	13
GRILLED HAWAIIAN AHI TUNA russet potato gnocchi, bacon, crispy brussels sprouts and salsa verde	17
LA QUERCIA PROSCIUTTO AND FRESH MOZZARELLA PIZZA sun dried tomatoes, kingfisher farm arugula and grana padano	14
BEER BATTERED COD FISH AND CHIPS house made slaw and sauce gribiche sub salad	14 1
WILDWOOD POTATO CRUSTED DUNGENESS CRAB CAKES shaved fennel, apples, radishes, toasted almonds and aioli	17
DRAPER VALLEY FARMS CHICKEN ROMAINE SALAD creamy garlic dressing, balsamic roasted red onions, capers and grana padano	12
GRILLED CASCADE NATURAL BEEF HAMBURGER house made bun, dijon aioli, garlic confit and hand cut fries add cheese, bacon or sub salad	13 1