



starters

- soup du jour – cup 4 bowl 6
french onion soup – a classic done our way 8
poutine – fries with cheese curd, duck confit and duck demi (small 9) 12
sautéed prawns – over polenta with a lemon-caper berry sauce 10
crab cakes – with citrus salad and aioli 16
chèvre frite – lightly breaded and fried fresh goat cheese
with onion marmalade 6 (double cheese 10)
cheese plate – ask about tonight's selection 12
charcuterie platter – ask about today's selection 12

salads

- the house – organic mixed green served with your choice of dressing 5
crab louie salad – romaine tossed with louie dressing,
topped with Oregon Dungeness crab and hard cooked egg 14
warm goat cheese and pear salad – apple cider poached pear over organic mixed greens
tossed in apple cider vinaigrette served with candied hazelnuts, butternut squash and topped
warm chevre 10
rye berry and kale salad – with shredded carrots, dried cranberries and
dried cherries, tossed in cranberry vinaigrette,
topped with pipitas and feta cheese 8

mains

- duck breast* – pan-seared medium rare, served with quince gastrique, chanterelle and winter
squash risotto and roasted vegetables 26
lamb Mishmishaya – Cattail Creek lamb braised with apricot, raisin, onion and north African
spices, topped with toasted almonds, served with couscous and roasted vegetables 26
stuffed pork chop* – Carlton Farms double cut chop stuffed with mushrooms, arugula and
gruyere, served with polenta, Kalamata olive-tomato-roasted pepper sauce and roasted
vegetables 23
chicken cacciatore – bone in leg and thigh braised in hunters sauce over bucatini pasta
topped with parmesan and served with roasted vegetables 20
pan seared Chinook* Alaskan King salmon served medium rare with shiitake rice, ginger
aioli, scallions and roasted vegetables 27
grilled New York steak* – R & R ranch beef served with mushroom-Diablo sauce, roasted red
potatoes and roasted vegetables 28
apple cider bouillabaisse* – fish, calamari, shrimp and mussels poached in apple cider with
garlic, onion and saffron, served with citrus aioli and garlic crostini 24
kale and mushroom lasagne – layered with mire poix vegetables, tomato sauce, mozzarella
and ricotta, topped with parmesan and served with roasted vegetables 16

Joseph Mihm, Chef de Cuisine

Sorry no separate checks, but we will take up to 4 credit cards per table.

18% gratuity for parties of 6 & more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. They may also increase your risk of enjoying your food.