



LUNCH

11:30 - 3PM | DINNER 5-10PM

DINING MONTH
MARCH 2017
3 COURSES FOR \$29
Dinner only

FIRSTCOURSE

Truffled potato soup, almonds, parker roll

SECONDCOURSE

RR Ranch hanger steak*, confit potatoes, brussels sprouts, blackberry-worcestershire sauce

or

Wild mushroom risotto, cipollini onions, hazelnut gremolata

THIRDCOURSE

Housemade brioche with blue cheese ice cream, candied bacon, port reduction

SMALL PLATES

DAILY SOUP \$8

CHILI

cheese, sour cream and green onion \$9

MIXED LETTUCE

radish, carrot, pepitas and verjus \$10

FLATBREAD

garlic confit, leeks, apples
house ricotta and arugula \$12

FIRESIDE SKILLET*

shredded potato, braised beef and sunny egg \$11

SNACKS

GRILLED MARINATED OLIVES \$5

SOFT BOILED EGG*

bagna cauda aioli and sprout leaves \$3

BEEF CHIPS

harissa spice \$5

GRILLED BREAD

olive butter \$5

BIG PLATES

COBB SALAD*

prime steak, pickled pear, beets, butternut squash, gorgonzola and apple vinaigrette \$16

CHICKEN CAESAR*

romaine, radish, rye croutons and grana padana \$14

GRILLED ROMAINE

lemon caper dressing, smoked barley, pecorino and radish \$12
add smoked trout \$4

OMELETTE

Olympia Provisions ham, aged cheddar and choice of salad or potatoes \$11

VEGGIE HASH*

potato, brussels, leeks, celery root, garlic and over-med eggs \$11

REUBEN

corned beef, sauerkraut, aged cheddar, rye and salad \$13

GRILLED CHEESE

with daily soup \$11

FRENCH DIP*

eye of round, horseradish aioli, swiss cheese, fries and jus \$14

CHEESEBURGER*

iceberg, pickles, onion, sauce, aged cheddar or american and fries \$14
add egg \$2 / add Nueskes bacon \$3
add 1/2 avocado \$3

**I AM A WOODLAND FELLOW, SIR,
THAT ALWAYS LOVED A GREAT FIRE.**

EDWIN SABIN

* consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness