

SOLO BAR DINNER

4pm-10pm
Fri & Sat until 11pm

BAR SNACKS

1/2 OFF
4pm-6pm

- HOUSE PICKLES** (vv) (gf) 5
- SPICED MIXED NUTS** (v) (gf) 5
- TRUFFLE & PARM. POPCORN** (v) (gf) 5
- MARINATED OLIVES** (vv) (gf) 6
- GOAT CHEESE-STUFFED DATES** (v) (gf) 7
Wrap 'em in bacon (2)
- OVEN FRIES** (v) (gf) 7
Topped with aioli and fresh herbs
- CROQUE MONSIEUR** 9
Hempler's black forest ham,
Gruyere, bechamel, house pickles

SHAREABLES

- AVOCADO TOAST** (v) 8
Smashed avocado, preserved lemon, house-made labneh, shaved radish, scallions
- SQUASH TOAST** (v) 8
Butternut squash, garlic ricotta, caramelized onions, balsamic reduction
- BAKED BRIE** (v) 9
Served with house-made seasonal jam, sliced apples, rosemary crackers
- SMOKED SALMON SPREAD** 9
Served with capers, herbs, rosemary crackers
- MEZE PLATTER** 14
Goat cheese-stuffed peppadew peppers, marinated mushrooms, labneh, castelvetrano olive tapenade, fresh vegetables, house pickles, warm pita
- ROY STREET PLATTER** Full 17 / Half 10
Rotating selection of thin-sliced cured meats and cheeses with assorted house pickles, spiced nuts, fresh fruit, boiled egg, rosemary crackers

Our menu features conscientiously sourced and housemade foods with natural and sustainable ingredients. We support local artisans and farmers whenever possible.

*Washington state health department warns that eating raw or undercooked foods can cause illness.

(v) vegetarian / (vv) vegan / (gf) gluten free

SALADS & SOUP

SMASHED AVOCADO \$1
APPLEWOOD-SMOKED BACON \$2
ROASTED CHICKEN \$4

- HOUSE SALAD (v) (gf)** Full 8 / Half 4
Arugula, pickled peppers and red onion, sherry-shallot vinaigrette, Parmesan
- FORAGER SALAD (v) (gf)** 10
Tuscan kale, shaved Brussels sprouts, shallots, dried cherries, toasted pecans, maple-dijon vinaigrette, crumbled goat cheese
- SOLO COBB SALAD (gf)** 12
Arugula, grape tomatoes, roasted corn, crispy bacon, boiled egg, smashed avocado, scallions, gorgonzola, creamy green goddess dressing
- SOUP OF THE DAY** Cup 5 / Bowl 8
Served with Macrina potato bread

SUPPER

- MAC N' CHEESE (v)** 10
Fontina, Gruyere and Parmesan cheese sauce, breadcrumbs
Add mushrooms (2)
Add applewood-smoked bacon (2)
- SQUASH PASTA** 13
Seasonal squash, oricchette pasta, Cascioppo brothers Italian sausage, fennel, leek, kale, Brussels sprouts, Parmesan, hazelnuts
Add chicken (4)
- HARISSA CHICKEN WINGS** 13
Pan-fried wings marinated in harissa and honey. Served with mint-yogurt sauce and warm pita bread
Add extra pita bread (1)
- SHORT RIB CHILI (gf)** 13
Slow-cooked short ribs with hatch and ancho chiles, black beans, espresso and cocoa. Served over sweet corn polenta with scallions and Fresno chiles.
- SANDWICH OF THE DAY** 14
See specials board or ask your server for our daily sandwich offerings. Served with Tim's chips and house salad
- SAVAGE BURGER *** 15
6 oz Burk Ridge Farms grass-fed beef, mixed mushrooms, Fontina and Gruyere, garlic aioli, brioche bun. Served with Tim's chips and house salad
Add applewood-smoked bacon (2)
- CRO-MAGNON BURGER *** 15
6 oz Burk Ridge Farms grass-fed beef, blueberry-balsamic compote, gorgonzola, creamy onion-cashew spread, arugula, brioche bun. Served with Tim's chips and house salad
Add applewood-smoked bacon (2)
- MEATLOAF & MASHERS (gf)** 16
Beef and pork meatloaf, Yukon gold mashers, green beans, garlic-butter sauce
- DAILY DOSE OF SWEETNESS** 7
Rotating selection of house-made desserts. Ask your server!