

# 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
- CHIPS & FRENCH ONION DIP** (v) 6
- GOAT CHEESE-STUFFED DATES** (v) (gf) 7  
Wrap 'em in bacon (2)
- SMOKED SALMON SPREAD** 9
- HARISSA CHICKEN WINGS** (gf) 10

## SHAREABLES

- OVEN FRIES** (v) (gf) 7  
Topped with aioli and fresh herbs
- AVOCADO TOAST** (v) 8  
Smashed avocado, preserved lemon, house-made labneh, shaved radish, scallions
- CROQUE MONSIEUR** (v) 9  
Black Forest ham, Gruyere, bechamel, house pickles
- BAKED BRIE** (v) 9  
Served with house-made seasonal jam, sliced apples, 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 house-made 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) ..... HALF 4 / FULL 8  
Arugula, pickled peppers and red onion, sherry-shallot vinaigrette, Parmesan
- BUTTER LETTUCE SALAD** (v) (gf) ..... 9  
Pink lady apples, crumbled goat cheese, shallots, walnuts, honey apple cider vinaigrette
- 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  
Orecchiette pasta, Fontina, Gruyere and Parmesan cheese sauce, breadcrumbs  
Add mushrooms (2)  
Add applewood-smoked bacon (2)
- SOLO GRILLED CHEESE** (v) ..... 12  
Shredded Fontina and Gruyere, garlic ricotta, cheve, pink lady apples  
Your choice of soup, salad, or oven fries  
Add bacon (2)
- SPRING VEGETABLE PASTA** (v) ..... 13  
Orecchiette pasta, Tuscan kale, asparagus, snap peas, grilled spring onions, Parmesan, fresh herbs  
Add roasted chicken (4)
- LAMB & LETTUCE WRAPS** ..... 14  
Lamb meatballs, butter lettuce, mint yogurt sauce, house pickles, warm pita  
Your choice of soup, salad, or oven fries
- SAVAGE BURGER** \* ..... 15  
6 oz Burk Ridge Farms grass-fed beef, mixed mushrooms, Fontina and Gruyere, garlic aioli, brioche bun  
Your choice of soup, salad, or oven fries  
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  
Your choice of soup, salad, oven fries  
Add applewood-smoked bacon (2)
- MEATLOAF & MASHERS** (gf) ..... 16  
Beef and pork meatloaf, Yukon gold mashers, green beans, garlic-butter sauce
- SURF & TURF** (gf) ..... 18  
6 oz prime center cut sirloin steak, wild-caught shrimp in guava-habenero sauce, coconut grits, salsa verde, fresno chiles
- DAILY DOSE OF SWEETNESS** ..... 7  
Rotating selection of house-made desserts. Ask your server!