

# SOLO BAR DINNER

SUN - TUES 4PM - 10PM  
WEDS - SAT 4PM - 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
- PEACH HABENERO
- CHICKEN WINGS (gf) 10

## SHAREABLES

- BLISTERED SHISHITO PEPPERS** (vv) ..... 7  
Served with lemon and sea e
- RAINBOW FINGERLING POTATOES** (v) (gf) ..... 8  
Topped with aioli and fresh herbs
- AVOCADO TOAST** (v) ..... 8  
Smashed avocado, preserved lemon, house-made labneh, shaved radish, scallions
- CROQUE MONSIEUR** ..... 9  
Black Forest ham, Gruyere, bechamel, house pickles
- BAKED BRIE** (v) ..... 9  
Served with house-made seasonal jam, sliced apples, rosemary crackers
- SOLO SPREADS** (v) ..... 14  
Rotating trio of house-made spreads, served with cucumber and warm pita  
Extra pita or cucumber ..... 1
- ROY STREET PLATTER** ..... HALF 10 / FULL 17  
Rotating selection of 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  
Oricchette pasta, Fontina, Gruyere and Parmesan cheese sauce, breadcrumbs  
Add mushrooms (2)  
Add applewood-smoked bacon (2)
- BLPGT** ..... 14  
Applewood-smoked bacon, pickled green tomatoes, Parmesan aioli, arugula, Macrina potato bread. Choice of soup, salad, or hand-cut rainbow fingerling potatoes
- SPRING VEGETABLE PASTA (v)** ..... 13  
Oricchette pasta, Tuscan kale, asparagus, snap peas, grilled spring onions, Parmesan, fresh herbs  
Add roasted chicken (4)
- SHRIMP & CHEESY GRITS (gf)** ..... 15  
Hempler's andouille sausage, sauteed peppers and onions, fresh scallions
- LAMB & LETTUCE WRAPS** ..... 13  
Lamb meatballs, butter lettuce, mint yogurt sauce, house pickles, warm pita bread
- SAVAGE BURGER \*** ..... 16  
6 oz Burk Ridge Farms grass-fed beef, mixed mushrooms, Fontina and Gruyere, garlic aioli, brioche bun. Choice of soup, salad, or hand-cut rainbow fingerling potatoes  
Add applewood-smoked bacon (2)
- CRO-MAGNON BURGER \*** ..... 16  
6 oz Burk Ridge Farms grass-fed beef, blueberry-balsamic compote, gorgonzola, creamy onion-cashew spread, arugula, brioche bun. Choice of soup, salad, or hand-cut rainbow fingerling potatoes  
Add applewood-smoked bacon (2)
- STEAK SANDWICH** ..... 16  
6 oz sliced sirloin, cotija, salsa verde, ramp aioli, shallots, Fresno chiles, arugula, Macrina ciabatta roll. Choice of soup, salad, or hand-cut rainbow fingerling potatoes
- DAILY DOSE OF SWEETNESS** ..... MP  
Rotating selection of house-made desserts. Ask your server!