

DINNER

SOUP & SALADS

SOUP OF THE DAY

Served with Macrina potato bread **CUP 5 / BOWL 8**

HOUSE SALAD (v) (gf)

Arugula, pickled peppers and red onions, sherry-shallot vinaigrette, Parmesan cheese **HALF 4 / FULL 8**

FORAGER SALAD (v) (gf) **

Tuscan kale, shaved Brussels sprouts, shallots, cherries, pecans, maple-dijon vinaigrette, goat cheese **10**

STEAK SALAD (gf)

6 oz flat iron steak, arugula, salsa verde, cotija, scallions, fresno chiles **14**

*** ADD AVOCADO \$1 / APPLEWOOD-SMOKED BACON or ANDOUILLE SAUSAGE \$2 / ROASTED CHICKEN \$3 / FLAT IRON STEAK \$6 ***

SHAREABLES

YUKON GOLD OVEN FRIES (v) (gf)

Topped with aioli and fresh herbs **8**

SALMON SPREAD

Served with rosemary crackers **9**

BAKED BRIE (v)

Served with house-made seasonal jam, sliced apples, and rosemary crackers **10**

LAMB MEATBALLS

Served with mint-lime yogurt and warm pita **12**

ROY STREET PLATTER**

Sliced soppressata, hot coppa, gruyere cheese with assorted house pickles, spiced nuts, fresh fruit, boiled egg, served with rosemary crackers **HALF 10 / FULL 17**

DINNER

AVOCADO TOAST (v)

Smashed avocado, preserved lemon, labneh, shaved radish, scallions **8**

CROQUE MONSIEUR

Black Forest ham, Gruyere, bechamel, house pickles **9**

MAC N' CHEESE (v)

Oriecchette pasta, Fontina, Gruyere and Parmesan cheese sauce, breadcrumbs **10**

Add mushrooms, applewood bacon, or andouille sausage (2)

AUTUMN SQUASH PASTA (v)

Oriecchette pasta, delicata squash, kale, leeks, fennel, Parmesan, hazelnuts, balsamic reduction **12**

Add Andouille sausage (2) or roasted chicken (3)

SHORT RIB SHEPHERDS PIE

Slow-cooked short ribs with chiles, espresso and cocoa, topped with buttery cumin potatoes **14**

CHICKEN AND COUSCOUS

Chicken legs braised with sherry vinegar, cumin and coriander, served over couscous topped with fresh mint **14**

SHRIMP & CHEESY GRITS (gf)

Hempler's andouille sausage, sauteed peppers and onions, fresh scallions **15**

SAVAGE BURGER

6 oz Burk Ridge Farms grass-fed beef, mixed mushrooms, Fontina, Gruyere, garlic aioli, brioche bun

Served with soup, salad, or oven fries **16**

CRO-MAGNON BURGER

6 oz Burk Ridge Farms grass-fed beef, blueberry-balsamic compote, gorgonzola, creamy onion-cashew spread, arugula, brioche bun

Served with soup, salad, or oven fries **16**

PORK BELLY REUBEN

Braised pork belly, sauerkraut, Russian dressing, Gruyere, rye bread

Served with soup, salad, or oven fries **16**

Our menu features conscientiously sourced & 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.

** Contains nuts