

DINNER

SOUP & SALADS

SOUP OF THE DAY

Served with Macrina potato bread CUP 5 / BOWL 8

HOUSE SALAD (vegetarian) (gluten free)

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

KALE CAESAR (gluten free option)

Tuscan kale, sherry caesar dressing, Parmesean, garlic croutons 10

TRUFFLE TUNA SALAD BOWL (gluten free option)

Wild-caught tuna with white truffle oil, capers, shallot, herbs, arugula, avocado, house pickles, rosemary crackers 13

*** ADD AVOCADO \$1 / APPLEWOOD-SMOKED BACON \$2 / ROASTED CHICKEN or ANDOUILLE SAUSAGE \$3 / 6 OZ FLAT IRON STEAK \$8***

SHAREABLES

ROASTED POTATOES (vegetarian) (gluten free)

Yukon gold wedges topped with aioli and fresh herbs 8

AVOCADO TOAST (vegetarian)

Smashed avocado, preserved lemon, labneh, shaved radish, scallions 9

BAKED BRIE (vegetarian) (gluten free option)

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

LAMB MEATBALLS (gluten free option)

Served with mint-lime yogurt and warm pita 12

ROY STREET PLATTER**

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

DINNER

MAC N' CHEESE (vegetarian)

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

Add mixed mushrooms (2), applewood-smoked bacon (2), or andouille sausage (3)

LOADED SWEET POTATO (vegan) (gluten free)

Roasted sweet potato, cumin lentils, cilantro-cashew "crema", avocado, candied fresnos 12

SEASONAL PASTA (vegetarian)

Oriecchette pasta, Tuscan kale, roasted summer squash, spring onions, grape tomatoes, dandelion pesto, Parmesean 12

Add andouille sausage or roasted chicken (3)

BETTY'S BLT

Applewood-smoked bacon, pickled green tomatoes, arugula, garlic aioli, Macrina ciabatta

Served with soup, salad, or roasted potatoes 14

Add avocado (1)

SAVAGE BURGER

6 oz Painted Hills beef, mixed mushrooms, Fontina, Gruyere, garlic aioli, brioche bun

Served with soup, salad, or roasted potatoes 16

Add applewood-smoked bacon (2)

SOLO CHEESEBURGER

6 oz Painted Hills beef, Fontina, Gruyere, shallot jam, bread and butter pickles, arugula, garlic aioli, brioche bun

Served with soup, salad, or roasted potatoes 16

Add applewood-smoked bacon (2)

STEAK SANDWICH

6 oz flat-iron steak, candied fresnos, arugula, dandelion pesto, shallots, cotija, garlic aioli, Macrina ciabatta

Served with soup, salad, or roasted potatoes 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