



STARTER

Table Bread and Pairings

GK Bread, Drunken Goat Cheese, Cahill Porter Cheddar, Pate en Croute
Cranberry Mostarda, Pork Rillettes, Pickled Rhubarb **16**

Asparagus & Burrata

Cured Egg Yolk, Quinoa, Burrata, Pancetta, Almonds, Lemon **8**

Woodfired Chicken Thigh

Ginger, Soy, Apricot Puree, Spring Onion, Quinoa, Fava Bean, Snap Pea **9**

Spring Salad

Charred Apricot, Manchego, Radish, Marcona, Honey, Snap Pea, Shallot **7**

Tabbouleh

Millet, Turmeric, Lemon, Walnut, Radish, Fava Bean, Quinoa, Swiss Chard **8**

Asparagus Pizza

Shaved Asparagus, Fennel, Mozzarella, Truffle Oil, Cured Egg Yolk **12**

Crispy Sweetbreads

Leek, Cauliflower, Salsa Verde, Sunflower Seed **9**

Pork Belly

Pepper Jelly, Swiss Chard, Rice Cakes, Hot Mustard **9**

Local Vegetables & Hummus

Mokum Carrot, Spring Radish, Hakurei Turnip, Anaheim Pepper **8**

MAIN

Seared Scallop

White Bean Puree, Spicy Piri Piri, Roasted Carrot, Roasted Onion **28**

Venison Bolognese

Horseradish Gnocchi, Carrot, Oyster Mushroom, Swiss Chard **22**

Skirt Steak

Buttered Fingerling Potato, Chimichurri, Asparagus, Fava, Spring Onion **28**

JDBC Burger

Bacon, Tillamook Cheddar, Beer Braised Onions, BBQ, Aioli, GK Bun, Frites **14**

Chicken Oscar

Asparagus, Hollandaise, Chimichurri, Crab Salad, Roasted Red Potato **26**

DESSERT

Fresh Apricot and Blueberry Crumble

Vanilla Bean Ice Cream, Candied Pecan **7**

Crème Brûlée

Lavender **7**

Chocolate Cake

Dark Chocolate, Cherry Gel, Malted Milk Ice Cream **7**

Sorbet & Ice Cream

One Scoop or Three Scoops

Coconut Sorbet, Passion Fruit

Vanilla Stratiatella, Fresh Mint Ice Cream, Chocolate Ice Cream **3/7**



HOUSE BEER

Goulden Oats Oatmeal India Pale Ale – 8% ABV 91 IBU **5/2**

Batch E.S.B. – 4.7% ABV 30 IBU **5/2**

Izabella American Hopy Wheat – 4.8% ABV 27 IBU **5/2**

Mr. Jacklette Dunkel Lager – 5.2% ABV 19 IBU **5/2**

Camelote Dry Saison – 5.6% ABV 29 IBU **5/2**

Andy Pants Cream Ale – 5.5% ABV 14 IBU **5/2**

Rooftop Pils Hopy Pilsner – 5.0% ABV 27 IBU **5/2**

Low Key Rye Rye Pale Ale – 5.6% ABV 40 IBU **5/2**

Getting Over Billy Dry Stout – 6.2% ABV 32 IBU **5/2**

St. Jerome Porter – 5.2% ABV 30 IBU **5/2**

Officer 53 Belgian Witbier – 4.5% ABV 16 IBU **5/2**

Kelly RIPA Red India Pale Ale – 6.1% ABV 70 IBU **5/2**

GUEST BEER & CIDER

South Cider Hard Cider – 6% ABV 0 IBU **5/2**

New Day Craft Mead and Hard Cider

Taxmango Belgian Pale Ale – 5% ABV 22 IBU **5/2**

Taxman Brewing Company

Hamm's American Lager – 4.7% ABV 9 IBU **2**

Hamm's Brewing Company

A ROUND OF HAMM'S FOR THE KITCHEN **12**

WINE

Bourgier Vouvray **9/27**

Poema Cava **9/27**

Angeline Pinot Noir **8/24**

Beckon Chardonnay **12/36**

Warrelwind Sauvignon Blanc **9/27**

Castillo de Monseran Grenache **9/27**

Nicolas Malbec **9/27**

Substance Cabernet Sauvignon **12/36**

Lost Angel Moscato **9/27**

Vino Pinot Grigio **9/27**

Louis Laurent Rosé **9/27**

SODA & COFFEE

House Soda

Orange, Ginger, Mango, Cherry **3**

Diet Coca-Cola **1**

Mexican Coca-Cola **2.5**

Conjure Coffee

Columbian Excelso **3**

Conjure Coffee

Ethiopian Nitro Cold Brew **5**