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## SOUP AND SALAD

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### \*SEAFOOD CHOWDER ~ 9

fresh herbs, potato, whole milk

### SALAD GREENS ~ 11

candied walnuts, beet and carrot shoestrings,  
dry-cured olives, baby tomatoes, white balsamic dressing

### SPINACH SALAD ~ 12

organic feta, marinated onions, raisins, pistachios,  
bacon vinaigrette

### ROASTED MUSHROOM SOUP ~ 9

chicken stock, russet potatoes, shaved parmesan,  
black kale oil

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## SHARING PLATES

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### \*JUDD COVE OYSTERS ~ 15

six raw orcas island oysters, mignonette, lemon

### ROASTED ORGANIC BRUSSELS SPROUTS ~ 16

smiling dog apple, fennel and gorgonzola purée,  
cranberry vinaigrette, toasted pine nuts, pomegranate

### \*SCALLOP "CHOP CHOP" ~ 16

raw sea scallop, japanese mayo, tobiko, nori,  
tempura scallions, soy ginger dipping sauce

### \*BEEF CARPACCIO ~ 22

north cascade cooperative thin sliced tenderloin,  
pepper crust, arugula, lemon aioli, reggiano

### SPANISH POTATO CROQUETAS ~ 15

linguiça, pecorino, house-made orange marmalade

### DUCK LIVER MOUSSE ~ 22

seasoned duck liver, red wine and blood orange gelée,  
grilled miche bread

### RIGATONE BOLOGNESE ~ 22

acme valley rabbit belly, house-made rigatone,  
parmigiano-reggiano

### \*AHI TUNA CRUDO ~ 16

evoo, greek yogurt, shaved cucumber,  
fresh mint and flowering basil

### PÂTÉ DE LAPIN ~ 18

smiling dog farm dried apples, cranberries,  
candied pecans, pistachios, barn owl bakery miche

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## LARGE PLATES

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### \*CRISPY SKIN DUCK BREAST

"SALTIMBOCCA STYLE" ~ 29

braised red cabbage and apples,  
marsala pan sauce, neeps purée

### \*JACK MOUNTAIN PORK CHOP ~ 29

organic grass fed milk, white cabbage,  
sunday bacon, hodge podge,  
jack mountain gruyere cheese

### MOROCCAN SPICED EGGPLANT ~ 22

falafel, cous, arbequina olives, almonds,  
golden raisins, mint and cilantro labneh

### ROASTED ACME RABBIT AND MUSHROOMS ~ 38

sambuca and fennel sauce, mandarin orange,  
buttered noodles

### BOUILLABAISSE DE MARSEILLE ~ 39

king crab, salmon, halibut, clams,  
octopus, mussels, saffron, pernod,  
tomato broth, grilled miche, rouille

### \*TWO FISH AND GREEN RICE ~ 34

roasted alaska black cod, california halibut (flounder),  
arugula risotto, baby tomato confit, grated parmesan

### \*STEAK "CAPONATA" ~ 40

north cascade cooperative loin steak, castelvetro olive  
caponata, parmesan mashed yukon gold potatoes

### ROASTED SAGE AND SKY FARM CHICKEN ~ 31

(please allow a minimum of 30 minutes)

half bird, roasted carrots and russet potato,  
rosemary lemon pan jus

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**RAYMOND SOUTHERN, EXECUTIVE CHEF**

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*Split plate charge on large plates \$4.*

*An automatic 18% gratuity may be added  
for unsigned checks and tabs left open.*

*Peanut oil is used in some meals.  
Please advise your server of any known allergies.*

*\*Consuming raw or undercooked foods  
may contribute to your risk of food borne illness.*