



BREAD

Columbia City Pain de Campagne	4
Served with kimcheese spread.	
Smoked Beet Toasts	6
Smoked beet purée, Point Reyes Blue* and olive oil. Contains nuts.	
Weekly Tartine	9
House ricotta, braised morels, spring onion confit, mint on grilled Columbia City campagne.	
Apple Melt Sandwich	11
Beecher's Flagship cheddar, gruyère, pickled pink lady apples and caramelized onions - grilled on sourdough. Add prosciutto for \$2.	
Cauliflower Sandwich	12
Roasted cauliflower "steaks," cauliflower purée, cheese, arugula and an egg yolk – grilled on rye.	

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SMALL PLATES

House Pickle Plate	7
Mix of house fermented and vinegar pickles, served with chile ranch dip.	

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Baby Lettuce Salad	8
Baby butter lettuce, One Leaf Farm pink radishes, and almonds with mustard vinaigrette.	

Kale Caesar	8
Organic curly kale, Caesar dressing, crostini.	

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Grilled Asparagus	9
Alvarez Farms asparagus, a slow-poached Stokesberry Farm egg, breadcrumbs, & tarragon vinaigrette.	

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Salmon Collars	8
Lightly smoked wild salmon collars marinated in chimichurri, roasted and served with frilly mustard greens.	

Seafood Escabeche	12
Local bay shrimp & mussels lightly pickled with fennel. Served with toast.	

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Fried Chicken Bites	9
Fried chicken nuggets with sides of house kimchi and chile ranch dip.	

Pastrami Wontons	9
Housemade pastrami & sauerkraut dumplings tossed with peanuts & Szechuan peppercorn sauce.	

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Virginia Ham Plate	12
Hand cut peanut-finished Edwards Virginia ham with pickled cauliflower and bread.	

MAINS

Dinner Salad	14
Mixed lettuce, hazelnuts, radish, feta, pickled vegetables, citrus, and a seven-minute egg. Dressed with miso vinaigrette. Add olive-oil poached St. Jude's tuna (+\$4) or Snake River Farms wagyu steak, 3oz (+\$5)	

Steamed Clams	16
Local clams with fregola, housemade herb sausage, and white wine.	

Ricotta Cavatelli	18
House-made pasta with braised rabbit, pancetta, and fennel sugo.	

Blackened Cider-Glazed Porkchop*	24
Blackened Carlton Farms Porkchop served medium and basted with a savory cider glaze, served over cheesy Anson Mills & Nash's grits with braised chard and pickled pears.	

Wagyu Steak Frites*	25
Snake River Farms hanger steak (5oz.), compound butter, hand cut fries, & asparagus. Double portion steak (10 oz)+15	

*The King County health department would like you to know that raw or undercooked foods can lead to foodborne illness