

Entrées

Saag Tofu 31

marinated and grilled tofu, saag masala, spinach,
roti, yellow rice (V,GF)

House Made Potato Gnocchi 35

honeynut and kabocha squash, wild mushroom, focaccia breadcrumbs,
Bayley Hazen blue cheese, aged balsamic (v)

Kate Mountain Farm Pork Chop 38

fingerling potato, Wild Work farm spinach, fire roasted cherry
tomato, black garlic vinaigrette (GF)

Grilled Colombia River King Salmon 41

confit cabbage, preserved caraflex cabbage, dill,
Japanese turnips, toasted rye, salmon roe

Seared Beef Tenderloin 55

herbed rösti potato, seasonal veggies, green peppercorn sauce,
blue cheese butter

Spiced Magret Duck Breast 45

smoked sweet potato, sweet potato fondant,
creamed leeks, juniper jus (GF)

House made focaccia \$5

No Substitutions

Please alert your server of any food allergies

Eating undercooked or raw food may have unexpected consequences. Up to you.

Buy the kitchen a beer \$5