

LUNCH

SNACKS

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| MILK BREAD ROLLS | \$12 |
| House-made milk buns, whipped honey butter | |
| WARM MARINATED OLIVES | \$15 |
| Herb & citrus marinated olive medley | |
| WHIPPED EGGPLANT | \$12 |
| Fried chickpeas, house-made pita, sumac | |
| JUMBO PRAWN COCKTAIL | \$19 |
| Jerk cocktail sauce, lemon | |
| CHEESE PLATE | \$9 / \$16 / \$24 |
| Choice of 1, 2, or 3 cheeses | |
| Choose from: | |
| Comté, Blue Bénédictin or Merlot BellaVitano <i>served with honeycomb, fruit preserve, and parmesan lavash</i> | |
| CHARCUTERIE | \$45 |
| Beef bresaola, fennel salami, elk Goteborg salami, duck prosciutto, bison and herb salami, served with pickled vegetables, mustard varieties, and parmesan lavash. Add two 1oz cheeses \$10 | |

APPETIZERS

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| CAESAR SALAD | \$22 |
| Romaine, purple kale, pancetta, torn focaccia croutons, quail egg, anchovy dressing | |
| HEIRLOOM BEETROOT SALAD | \$26 |
| Burrata, radicchio, blackberries, toasted pecans | |
| BEAR GREENS | \$20 |
| Aged sherry vinaigrette, Bartlett pear, bee pollen, field cucumber, fennel, toasted crushed hazelnuts | |
| WEST COAST MUSHROOM SOUP | \$18 |
| Wild & cultivated mushrooms, pine mushroom cream, chive | |
| MUSSELS & FRITES | \$17 (HALF) / \$33 (FULL) |
| Choice of 1/2lb or 1lb of mussels | |
| Choose from: | |
| • Chardonnay, garlic & fine herbs • Marinara, chorizo, chili & garlic | |

MAINS

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| BEEF ROYALE | \$24 |
| 5oz, AAA beef tenderloin, two-year-aged cheddar custard, Japanese BBQ sauce, milk bread | |
| ELECTRIC CHICKEN SANDWICH | \$22 |
| Fried chicken thigh, house-made electric hot sauce, sour pickles, shredded bibb lettuce, milk bread | |
| WAGYU BURGER | \$26 |
| 6oz Wagyu patty, house-made Thousand Island dressing, smoked cheddar, shredded bibb lettuce, sour pickle, sesame bun. Add bacon \$4 | |
| CRAB SPAGHETTINI | \$28 |
| 4oz Dungeness crab, shallot, garlic, chili, lemon, parsley | |
| METCHOSIN LAMB ORECCHIETTE | \$28 |
| Braised lamb neck, capers, tomato, Parmesan Reggiano, herb gremolata | |
| WEST COAST MYCOLOGY MUSHROOM RISOTTO | \$24 |
| West Coast Mycology mushroom, toasted almonds, winter truffle | |
| HALIBUT & CHIPS | \$25 / \$36 |
| 1 or 2 pieces of beer-battered halibut, traditional tartar sauce, coleslaw, lemon & fries | |

SIDES

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| FANCY FRITES | \$12 |
| CHARRED BROCCOLINI WITH WHIPPED GARLIC | \$12 |
| FRIED BRUSSELS SPROUTS | \$12 |

Please advise your server of any allergies or dietary restrictions you may have.
All prices are subject to applicable government taxes. An additional 18% service
charge applicable for parties of 6 and above.