

## LUNCH

---

### SNACKS

---

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

### APPETIZERS

---

<b>CAESAR SALAD</b>	<b>\$22</b>
Butter gem lettuce, crispy parmesan crumb, pancetta, quail egg, anchovy dressing	
<b>HEIRLOOM BEETROOT SALAD</b>	<b>\$26</b>
Goat cheese, pecan, watercress, mulled pear, sesame	
<b>BEAR GREENS</b>	<b>\$20</b>
Aged sherry vinaigrette, Bartlett pear, bee pollen, field cucumber, fennel, toasted crushed hazelnuts	
<b>ICEBERG WEDGE</b>	<b>\$20</b>
Puffed wild rice, Blue Bénédictin, radish, green ranch	
<b>SEAFOOD CHOWDER</b>	<b>\$18</b>
Clams, mussels, prawns, halibut	
<b>MUSSELS &amp; FRITES</b>	<b>\$17 (HALF) / \$33 (FULL)</b>
Choice of 1/2lb or 1lb of mussels	
<b>Choose from:</b>	
• Chardonnay, garlic & fine herbs	
• Marinara, chorizo, chili & garlic	

### MAINS

---

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

### SIDES

---

<b>FANCY FRITES</b>	<b>\$12</b>
<b>CHARRED BROCCOLINI &amp; WHIPPED EGGPLANT</b>	<b>\$12</b>
<b>FRIED BRUSSELS SPROUTS &amp; PRESERVED LEMON</b>	<b>\$12</b>

---

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.