

OYSTERS*

daily selection
w/ champagne mignonette

CHEESE

goldin artisan
"certoux"

{goat's milk from oregon}
orange marmalade
6.

cascadia creamery
"glacier blue"

{raw cow's milk from washington}
buzzing canyon honey
6.

majorero
{goat's milk from spain}
pear & horseradish jam
6.

cascadia creamery
"sawtooth"
{raw cow's milk from washington}
apple butter
6.

HOUSE

CHARCUTERIE

pork rilette
w/ pickled apricot
8.

chicken liver mousse
w/ pickled sour cherry
8.

lamb & pistachio pâté
w/ mustard & pickled celery
8.

FOR SHARING... OR NOT

warm olives
herbs / orange zest / garlic
5.5

little t bakery bread
extra virgin olive oil
— or —
house churned butter
4.5

freddy guy's hazelnuts
rosemary—paprika
4.5

marinated vegetables
market selection
6.

asparagus soup
ginger / chèvre / olive oil
8.

harvest lettuces
smoked lentil / shaved fennel
pickled mustard seed
11.

fernet cured salmon
beet / crème fraîche / spelt
14.

cavatelli
milk braised pork / soy egg
early morels* / grana padano
16.

tagliarini
fennel sausage / rapini
purple savory clam / tomato
18.

roasted asparagus
fried egg sauce* / grana padano
tobasco pickled shallot
12.

washington mussels
white wine / cream / tarragon
fennel / garlic toast
17.

ENTRÉES

pork shoulder confit
polenta / charred radicchio / crispy shallot
32.

halibut
cannellini bean / pickled ginger / nettle
32.

beef short ribs
confit carrot / sweet onion / salsa verde
30.

roasted chicken
ricotta gnocchi / herb pistou / rhubarb
27.

root vegetable risotto
foraged mushroom* / grana padano / fines herbes
23.

PLEASE TELL US OF ALLERGIES OR DIETARY RESTRICTIONS AS MENU ITEMS MAY CONTAIN UNLISTED INGREDIENTS.
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH & EGGS MAY INCREASE THE RISK OF
FOODBORNE ILLNESSES: OYSTERS ARE SERVED RAW, THE FRIED EGG SAUCE CONTAINS UNDERCOOKED EGG &
FORAGED MUSHROOMS ARE NOT AN INSPECTED PRODUCT.

A GRATUITY OF 20% WILL BE ADDED TO ALL PARTIES OF SIX OR MORE PEOPLE.