

OYSTERS*

daily selection
w/ champagne mignonette

CHEESE

6. each
or all for 22.

briar rose
"evelyn"
goat's milk — oregon
w/ strawberry relish

twin sisters creamery
"whatcom blue"
cow's milk — washington
w/ buzzing canyon honey

briar rose
"madrona"
goat's milk — oregon
w/ tomato—onion jam

black sheep creamery
"mopsy's best"
raw sheep's milk — washington
w/ orange marmalade

HOUSE CHARCUTERIE

8. each
or all for 22.

pork rilette
w/ pickled zucchini

chicken liver mousse
w/ pickled sour cherry

lamb & pistachio pâté
w/ mustard & pickled radish

FOR SHARING... OR NOT

warm olives
herbs | orange zest | garlic
6.

little t bakery bread
extra virgin olive oil
— or —
house churned butter
5.

freddy guy's hazelnuts
rosemary—paprika
5.

marinated vegetables
market selection
6.

chilled onion soup
walla walla sweets
crème fraîche | garlic flower
9.

steak tartare*
harissa | egg yolk* | baguette
12.

grilled peach salad
la quercia speck | herbed chèvre
arugula | balsamic | almond
12.

cherry salad
red leaf lettuce | ricotta
hazelnut | orange vinaigrette
12.

fettuccine
smoked salmon | beet
mascarpone | preserved orange
11.

washington mussels
white wine | cream | tarragon
fennel | garlic toast
18.

ENTRÉES

pork
corn bread strata | brûléed apricot | honeycomb | rosemary oil
28.

salmon
lentil cake | fava bean | cherry tomato | squid ink
29.

hanger steak*
tomato | arugula | walla walla sweet | blue cheese | balsamic
28.

roasted chicken
cherry | cerignola olive | pomegranate | crouton | mint
27.

vegetable strudel
sweet potato | lacinato kale | morel*
23.