

tasting bar

we suggest a minimum of 3 items (includes both tasting bar and cheese menu)
add optional 3oz wine pairing . \$5 ea

\$3 each

feta and toasted walnut spread with candied walnuts

wine pairing – domaine pichot . vouvray, france . 07

edamame “hummus” and marinated grape tomatoes

wine – marcarini ‘fontanazza’ . dolcetto d’alba, italy . 07

laura chenel goat cheese and red pepper spread with almonds

wine pairing – tre donne . moscato d’asti, italy . 07

root vegetable chips with sea salt

wine pairing – triennes rose . provence, france . 08

roasted garlic-white bean crostini with herb pesto

wine pairing – stephan ehlen kabinett riesling . mosel, germany . 07

\$4 each

housemade andouille-style sausage, roasted cippolini onions

wine pairing – il follo ‘cuvée rustot’prosecco . veneto, italy . nv

syrah poached mission figs with prosciutto di parma

wine – corvidae ‘lenore’ syrah . columbia valley, washington . 06

pork rillettes, pickled red onion, crostini

wine pairing – jones of washington riesling . wahluk slope, washington . 07

eggplant caponata with fried garlic chips

wine pairing – michel delhommeau . muscadet sèvre et maine, france . 08

\$5 each

peppadew peppers and smoked salmon mousse

wine pairing - sleight of hand ‘ the magician’ . columbia valley, washington . 08

gorgonzola stuffed dates, pine nuts and saba

wine pairing – feudi san gregorio ‘rubrato’ aglianico . campania, italy . 05

country style pâté, cornichons and whole grain mustard

wine pairing – domaine monthoux . beaujolais-villages, france . 07

cured salmon roulade, pickled cucumber and tarragon crème fraîche

wine pairing – jean-paul trocadero brut . savoie, france . nv

\$6 each

***beef carpaccio, paprika quail egg, frisée salad**

wine pairing – andrieux & fils rosé . tavel, france . 08

dungeness crab salad, avocado and meyer lemon aioli

wine – thomas henry chardonnay . napa county, california . 08

***hamachi crudo, yuzu, green onion and lime**

wine pairing – triennes rose . provence, france . 08

pork tenderloin, arugula-fennel salad and dijon vinaigrette

wine pairing – narvarro correas malbec . mendoza, argentina . 07

prawn ‘cocktail’ with chile-gazpacho sauce

wine pairing – domaine pichot . vouvray, france . 07

cheese and wine flights

all cheeses come with fig jam and our housemade water crackers
we suggest a minimum of 3 items (includes both tasting bar and cheese menu)

optional adders:

3oz wine pairing . 5
salted marcona almonds . 3
provençal marinated olives . 3

bleu cheeses

cashel blue . cow's milk . ireland . 5

wine pairing – pedro romero pedro ximénez sherry . jerez, spain . nv

rogue smokey blue . cow's milk (raw) . united states . 5

wine - domaine pietri-geraud 'cuvée méditerranée' . banyuls, france . 03

fourme d'ambert, hervé mons . cow's milk (raw) . france . 4

wine pairing – domaine pichot . vouvray, france . 07

bleu d'auvergne 'terre des volcans' . cow's milk (raw) . france . 3

wine - château lagarosse . premières côtes de bordeaux, france . 05

rich and creamy cheeses

l'édél de cléron coupe . cow's milk . france . 5

wine pairing – errazuriz 'estate' cabernet sauvignon . aconcagua valley, chile . 08

camembert 'le pommier', hervé mons . cow's milk . france . 4

wine - domaine de la seigneurie . saumur champigny, france . 06

humboldt fog . goat's milk . united states . 5

wine - three rivers winery merlot . columbia valley, washington . 07

seastack, mt. townsend creamery . cow's milk . united states . 6

wine pairing – stephan ehlen kabinetts riesling . mosel, germany . 07

fromager d'affinois pepper . cow's milk and cream . france . 3

wine - corvidae 'lenore' syrah . columbia valley, washington . 06

délice de bourgogne . cow's milk and cream . france . 5

wine pairing – jean-paul trocadero brut . savoie, france . nv

aged and musty cheeses

clochette . goat's milk . france . 4

wine pairing – domaine pichot . vouvray, france . 07

tronchon mini . cow, sheep and goat's milk . spain . 6

wine pairing – bernard boutinet . pineau des charantes, france . nv

grand pont l'évêque . cow's milk . france . 5

wine - château lagarosse . premières cotes de bordeaux, france . 05

morbier, hervé mons . cow's milk (raw) . france . 5

wine pairing – vale do bomfim . douro valley, portugal . 06

balarina . goat's milk . netherlands . 4

wine pairing – j. vidal fleury . côtes du Rhône . 06

dry and nutty cheeses

gran queso . cow's milk . united states . 4

wine pairing – domaine monthoux . beaujolais-villages, france . 07

ewephoria . sheep's milk . netherlands . 5

wine pairing – joseph faivelely mâcon prissé, france . 06

pecorino sardo gran cru . sheep's milk . italy . 4

wine pairing – feudi san gregorio 'rubrato' aglianico . campania, italy . 05

mimolette . cow's milk (raw) . france . 5

wine pairing - sleight of hand 'the magician' . columbia valley, washington . 08

chèvre noir goat cheddar . goat's milk . canada . 6

wine - three rivers winery merlot . columbia valley, washington . 07

starters

san marzano tomato soup . 5

bucheron goat cheese

dried cranberries, meadowfoam honey and lemon thyme . 11

calamari

lightly battered, moroccan tomato aioli . 9

penn cove mussels

housemade fennel sausage, roasted tomatoes, tarragon and chenin blanc . 13

bruschetta

pomodoraccio tomatoes, fresh mozzarella, fried basil and 10 year old balsamic . 11

salmon tartare

lemon infused olive oil, crème fraîche and brioche toasts . 11

sautéed prawns and shoestring frites

marinated black tiger prawns, shoestring frites and garlic-herb butter sauce . 13

pinot noir braised beef cheeks

napa cabbage, peppadew peppers and rice wine vinaigrette . 10

dungeness crab cakes

fennel slaw and spicy remoulade . 13

baked brie

apricot preserves, caramelized onions, candied walnuts, grapes and housemade crackers . 12

salad

add grilled chicken . half 2.5/full 4

add prawns or marinated flank steak half 4/full 6

add grilled salmon or crab cake . 7

purple chopped

romaine hearts, bacon, avocado, garbanzos, roasted red bell pepper, blue cheese, red onion and balsamic vinaigrette . half 9/full 12

mediterranean

baby spinach, sheep's feta, grape tomatoes, chickpeas, provençal olives, scallions, balsamic vinegar and spanish olive oil . half 8/full 11

cranberry chicken

grilled chicken, bacon, almonds, scallions, celery, apples, dried cranberries, parmigiano-reggiano and cranberry-dijon vinaigrette . half 10/full 13

apple, walnut and stilton

mixed greens, stilton cheese, seasonal apples, candied walnuts and champagne vinaigrette . half 9/full 12

autumn vegetable

baby beets, haricot vert, fingerling potatoes, crisp pancetta, frisée, pavé de jadis cheese and truffle vinaigrette . half 10/full 13

caesar

romaine hearts, shaved parmigiano-reggiano, torn bread croutons and caesar dressing . half 8/full 11

sandwich

side mixed green salad with apple cider vinaigrette
substitute sweet potato fries . 4

blta

crisp bacon, greens, tomato, avocado and red pepper mayo . 10

grilled rib-eye steak sandwich

red wine-balsamic marinated, chimichurri sauce and caramelized onion on
housemade demi-baguette . 13

house roasted turkey and havarti

crisp bacon and red pepper mayo . 12

grilled chicken

bacon, provolone, avocado, shaved red onion and roasted garlic-chive spread . 11

vegetarian

grilled eggplant and zucchini, oven dried tomato, olive tapenade, baby frisée and
classic aioli on a brioche roll . 11

niman ranch pastrami

gruyère, housemade sauerkraut and russian dressing . 13

italian

ham, tuscan salami, soppressata, provolone, red onion, oregano, tomato,
mama lil's peppers, oil and vinegar on housemade demi-baguette . 12

grilled wild salmon

lettuce, tomato, english cucumber and herbed aioli on foccacia . 13

***lamb burger**

housemade brioche bun, red onion, tomato, cucumber-yogurt sauce and
shoestring fries . 13

add sheep's milk feta . 3

pizza

margherita

fresh mozzarella, tomato sauce and fresh basil . 11

yukon gold potato

white cheddar, fresh rosemary and white truffle cream sauce . 11

sweet onion sausage and ricotta cheese

fresh arugula, tomato sauce and olive oil . 12

chicken

white balsamic marinated chicken, shaved red onion, avocado, cilantro and
tomato sauce . 12

gorgonzola pear

red wine poached pears, gorgonzola, caramelized onions and toasted walnuts . 11

goat cheese and roasted mushroom

arugula, laura chenel chèvre, mozzarella, parmigiano-reggiano and
garlic olive oil . 13

artisan cured meat

soppressata, coppa, prosciutto, chorizo, fontina, and fire roasted tomato sauce . 13

pasta

add grilled chicken . 4

add sautéed prawns . 6

gorgonzola and pancetta

pennini, walnuts, roasted red peppers, scallions and gorgonzola cream sauce . 17

lobster baked mac and cheese

campanelle noodles and lobster baked in a sauce of creamy gruyère . 22

gnocchi bolognese

herbed potato gnocchi, traditional sauce of veal and pork, shaved

parmigiano-reggiano . 18

basil pesto

pennini, kalamata olives, fresh tomatoes and pine nuts . 17

entrée (available after 4 pm)

add small mixed green salad . 4

pan roasted sea bass

zucchini, yellow squash, parisienne potatoes and smoked tomato vinaigrette . 25

center cut rib-eye steak

white bean and mushroom ragoût, sauce de viande . 28

porcini crusted free range chicken breast

full circle farms braising greens, fingerling potatoes and madeira-chicken

demiglace . 19

grilled hills farm pork chop

late summer ratatouille, provençal olives, crispy shallots and red wine sauce . 23

seared sea scallop

sweet parsnips, edamame bean, glazed baby carrots and grilled corn purée . 21

duet of new zealand lamb

roasted lamb chops, pine-nut parsley crust, spicy lamb sausage in grape leaf,

ragoût of baby vegetables and san marzano tomato glace . 28

wild mushroom and mascarpone risotto

chanterelle mushrooms and vegetable beurre monté . 18

sides . 5 each

risotto with herbs and parmigiano-reggiano

sautéed mushrooms in red wine sauce

glazed baby carrots

ratatouille

baby vegetable ragout

fingerling potatoes

beverages

coke, diet coke, sprite, lemonade and cranberry juice . 2.50

virgil's root beer . 4

san pellegrino (750ml) . 5

french press coffee caffè vita queen city blend • 2 cup 3.50 • 4 cup 5.00

espresso . 2.50

cappuccino and latte . 4

numi organic mountain black ice tea . 2.50

dry soda . 4

refined flavor, lightly sweet and all natural

rhubarb

cucumber

navarro vineyards . 8

gewürztraminer grape juice

pinot noir grape juice

mighty leaf tea . 3.25

whole-leaf tea pouches

black

more caffeine than green, white or tisanes tea

organic breakfast

a premium black tea from India, aromatic and brisk

earl grey organic

elegant black tea with smoky citrus notes of bergamot fruit

bombay chai

mélange of spicy notes with subtle hints of pepper, orange, cinnamon, cardamom and clove

orange dulce

notes of bergamot, orange, vanilla and jasmine blossoms

white

tiny buds and tender leaves, low in caffeine, a rare tea

white orchard

refreshing fruits of melon and peach

green

floral or grassy flavors, low in caffeine

mountain spring jasmine

gently piquant with a natural perfume scent

green tea tropical

soothing and refreshing with hints of guava, pineapple and strawberry

tisanes

caffeine-free, herb and fruit blends

chamomile citrus

blend of chamomile, citrus slices, orange blossoms, lemongrass, rose hips, hibiscus and mint; fruity and soothing

organic mint mélange

soothing herbal infusion of peppermint and spearmint

ginger twist

a powerful anti-oxidant, blend of ginger, orange and lemon slices, lemongrass, wintergreen mint, papaya, apple, ginseng and licorice

we do not accept personal checks, we apologize for any inconvenience.

parties of 6 or more require one check with 18% gratuity added.