

a bit of this...a bit of that...

choose any two items . 12

choose any three items . 17

half sandwich

turkey, havarti & bacon
vegetarian
italian
blta

half salad

goat cheese & roasted red pepper
apple, walnut & stilton
mediterranean
caesar

soup bowl

san marzano tomato
daily selection

starters

soup

san marzano tomato or today's selection . 5

baked brie

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

chardonnay steamed manila clams

spanish chorizo, julienned green onions, red bell pepper and crostini . 12

marinated artichoke bruschetta

grilled anjou pears, fresh herbs, pecorino toscano and ligurian olive oil . 11

calamari

lightly battered, moroccan tomato aioli . 9

spanish style sautéed prawns

sliced elephant garlic, crushed red pepper, cumin-infused onion purée and spanish olive oil . 12

crab cakes

dungeness crab, fennel slaw and red pepper remoulade . 13

warm bucheron goat cheese

dried cranberries, meadowfoam honey and lemon thyme . 11

lunch entrées

add small mixed green salad or soup . 4

risotto

today's preparation . market price

farmer's lunch

selection of two cheeses, parma prosciutto, molinari sopressata, fresh fruit and demi-baguette with a choice of san marzano tomato or today's soup . 15

duvel-battered true cod

shoestring frites and lemon-poblano aioli . 15

***seared hanger steak**

fork-mashed new potatoes, green peppercorn sauce and gorgonzola . 18

roasted pork tenderloin

seasonal vegetables and star anise-pear compote . 16

pan-roasted chicken breast

fingerling potatoes, seasonal vegetables and marsala cream sauce . 15

salad

add grilled chicken . half 2/full 3

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

goat cheese and roasted pepper

mixed greens, lara chanel chèvre, roasted red peppers, pine nuts and balsamic vinaigrette . half 8/full 11

wild arugula

acorn squash, toasted pumpkin seeds, sheep's feta and dijon-date vinaigrette . half 9/full 12

mediterranean

baby spinach, sheep's feta, grape tomatoes, shaved red onions, chickpeas, toasted almonds and sun-dried tomato vinaigrette . half 8/full 11

apple, walnut and stilton

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

cranberry chicken

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

roasted beet and prosciutto

mixed greens, toasted almonds, shaved parmigiano-reggiano and red wine honey vinaigrette . half 9/full 12

***caesar**

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

sandwich

side mixed greens with sun-dried tomato vinaigrette

substitute sweet potato fries . 4

blta

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

grilled chicken

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

vegetarian

grilled summer squash, red onion, tomatoes, sun-dried tomato pesto and lara chanel chevre on a demi-baguette . 12

***grilled flank and fontina**

caramelized onions and horseradish spread . 12

house roasted turkey and havarti

crisp bacon and red pepper mayo . 12

wagyu pastrami

gruyère, sauerkraut and russian dressing on housemade rye bread . 13

italian

ham, tuscan salami, molinari sopressata, provolone, red onion, oregano, tomato, mama lil's peppers, olive oil and vinegar . 12

grilled wild salmon

watercress, red onion jam and whole grain mustard aioli . 13

***lamb burger**

red onion, parsley, kalamata olive tapenade, roasted garlic sherry aioli and sweet potato fries . 13

add...bacon, feta, goat cheese and/or maytag blue cheese . 2 each

*according to our good friends at the health department, raw or undercooked animal product may increase your risk of food borne illness, especially if you have certain medical conditions.

pizza

baby spinach

red onion, garlic, laura chene! chèvre and cracked black pepper . 11

margherita

fresh mozzarella, tomato sauce and fresh basil . 11

grilled chicken

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

black forest ham and caramelized apples

gruyère and fresh rosemary . 12

goat cheese and braised mushroom

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

artisan cured meat

soppresata, coppa, spanish chorizo, mozzarella, fresh oregano and tomato sauce . 13

moroccan braised chicken

roasted garlic, mama lil's peppers, fines herbes and grana padano . 12

gorgonzola pear

caramelized onions, walnuts, garlic olive oil and fresh rosemary . 12

pasta

add chicken . 3

add 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 creamy gruyère sauce . 22

veal bolognese

bucatini noodles, basil and shaved parmigiano-reggiano . 18

basil pesto

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

roasted squash barilotti

cinnamon-roasted butternut squash, fresh sage, unfiltered sicilian olive oil and pecorino sardo . 17

artisan cheese

délice de bourgogne . 5

rich and creamy . cow's milk . france

gran queso . 4

dry and nutty . cow's milk . united states

balarina . 4

aged and musty . goat's milk . the netherlands

rogue smokey blue .5

bleu . cow's milk (raw) . united states

humboldt fog . 5

rich and creamy . goat's milk . united states

optional adders:

3oz wine pairing . 5 membrillo quince paste . 2 marcona almonds . 2 marinated olives . 2

beverages

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

crater lake root beer (355ml) . 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

dry soda . 4

refined flavor, lightly sweet and all natural

vanilla bean

kumquat

rhubarb

lavender

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

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seattle
206.829.2280

woodinville
425.483.7129

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206.838.3853

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we do not accept personal checks, we apologize for any inconvenience.
parties of 6 or more require one check with 18% gratuity added.

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