

STARTERS

Herb Hummus

spring vegetables, pita | 8

Pretzel

with dark porter-white cheddar mustard sauce | 6

House-Cut Fries

with garlic-chive aïoli | 6

Bacon & Brussels

maple-spiced braised bacon, candied pecans, roasted brussels sprouts, and apple cider gastrique | 13

Moroccan Spiced Cauliflower

lemon yogurt, almonds, cilantro, pickled golden raisins, golden raisin gastrique | 11

Avocado Toast*

smashed avocado, whole grain mustard, shallot, parsley, lemon, arugula, parmesan, hot paprika | 10

Albacore Tuna Poke*

serrano, green onion, sesame seeds, avocado, ginger, and soy dressing and togarashi, with fried wontons | 14

Buttermilk Fried Clam Strips

with housemade tartar sauce | 13

Heirloom Tomato Panzanella

grilled ciabatta, mozzarella, basil oil, aged balsamic, torn basil | 14

Dungeness Crab Salad

butter lettuce, heirloom tomatoes, lemon vinaigrette, tarragon, chives | 16

SOUPS & SALADS

add grilled or fried chicken or grilled flank steak · \$7

Classic Clam Chowder

with housemade oyster crackers | 7 SM · 9 LG

Tomato Soup

with herb-roasted croutons | $5 \text{ sm} \cdot 8 \text{ lg}$

Moon Chopped

romaine, avocado, bacon, tomato, hard-boiled egg, pickled red onion, scallions and buttermilk-ranch dressing | 10 sm \cdot 14 lg

Arugula & Grain

arugula, farro, barley, snow peas, garbanzo beans, chopped shallots, to asted almonds, feta cheese, pickled golden raisins and lime-mint vin aigrette | 11 sm \cdot 15 lg

Strawberry & Goat Cheese

arugula, spinach, maple granola, shallot and verjus vinaigrette | 10 sm \cdot 14 lg

Vietnamese Salad

romaine, bean sprouts, cabbage slaw, serrano, cilantro, mint, basil, peanuts, shallots, crispy glass noodles, tamarind vinaigrette | 10 sm · 14 lg

SANDWICHES choice of arugula salad or house-cut fries | substitute Nuflours gluten free bread \$2

Spicy Fried Chicken Sandwich

shredded iceberg, tomato, spicy pepper relish, chipotle aïoli on toasted brioche | 15 substitute grilled chicken

Dungeness Crab Roll

celery, shallot, herbs, iceberg lettuce, lemon, cayenne aïoli on new england-style roll | 19

Philly Cheesesteak Sandwich

red bell pepper, onion, jalapeño, white cheddar cheese on toasted ciabatta | 17

House Burger*

white cheddar, green leaf lettuce, tomato, onions, special sauce on toasted brioche | 16 $add bacon \cdot 3

Mixed Grain-Mushroom Burger*

white cheddar, arugula, tomato, pickled red onion, garlic-chive aïoli, preserved tomato a on toasted brioche | 14

MAIN DISHFS

Tacos del Día

our chef's choice | mp

Mushroom Bread Pudding

asparagus, fava beans, english peas, pea vines, mushroom jus | 17

Curried Lentil Hash*

roasted cauliflower, roasted fennel, sweet potatoes, red pepper, coconut milk, fried egg and arugula salad | 15

Chicken Bolognese

garganelli pasta, pepperoni, red chile flake, parmigiano-reggiano, fresh basil | 19

Crispy Pork Carnitas

with guacamole, pico de gallo, salsa verde, fresh onions, flour tortillas | 22

Shrimp Scampi

spaghetti, green garlic, scallions, chile flake, white wine-butter sauce, parmesan | 24

Steak Frites

painted hills bavette steak, herb butter, house-cut fries, classic aïoli | 25

*According to the health department, raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.