

SHARE PLATES

SOUP OF THE DAY | 6 / 8

ask server for daily selection

SHISHITO PEPPERS | 7 / 12

avocado green goddess dipping sauce /
lemon / Maldon sea salt

SALMON SPREAD | 15

arugula-fennel salad / housemade crackers

BRUSSELS & CAULIFLOWER | 9 / 16

bacon / Dijon- apple cider dressing

CHARCUTERIE | 18.5

selection of artisan cheeses & cured meats /
house made crackers / accompaniments

**substitutue cheese plate without meat | 12*

STEAMED MANILA CLAMS | 12 / 18

sautéed mushrooms / coconut-lime broth /
tomato / basil / cilantro / toasted Como bread

DEVILED EGGS | 7 / 12

Chef's selection

TRUFFLE FRIES | 5 / 9

herbed aoili

SLIDERS | 8 / 13

bacon / whiskey caramelized onions /
horseradish sauce

CRAB & ARTICHOKE DIP | 16

Dungeness crab / five cheese blend /
housemade crackers / baguette

DUNGENESS CRAB CAKES | 18

sweet corn / argula / spicy remoulade / lemon

CREOLE PRAWNS | 18

spicy herb cream sauce / baguette

SANDWICHES

WAGYU BURGER* | 18

8 oz. wagyu beef / Terminator mustard aioli / red onion /
tomato / dill pickle / white cheddar / iceberg / pretzel bun

add bacon or fried egg | 2*

substitute our own garden patty | 15

SMOKED TURKEY | 13 / 16

applewood bacon / arugula / gruyere /
Mama Lil's aioli / red onion / honey wheat bread

add avocado | 3

EVERYTHING BAGEL | 16

sweet potato hummus/ local sprouts / pickled carrots /
dill harvarti / English cucumber / red onions

SALMON SANDWICH* | 17.75

red onion / iceberg lettuce /
english cucumber / remoulade / brioche bun

add bacon | 2

STEAK SANDWICH* | 18

Mama Lil's peppers / melted gruyere cheese /
horseradish sauce / herb focaccia bread

NORTHWEST TUNA MELT | 13 / 19

lemon-oil poached Albacore / Mama Lil's aioli / celery /
tomato / red onion / dill havarti / open-faced on sourdough

***sandwiches served with choice of truffle fries or green salad**

ENTREES

SKUNA BAY SALMON | 26

pan-seared medium* / summer squash / haricot verts /
Herbs de Provence pesto

CARRIBEAN VEGETABLE BOWL | 19

red quinoa / bell peppers / chickpeas / cauliflower /
pineapple toasted cashews / zucchini / cilantro

CIOPPINO | 26

Manila clams / prawns / calamari / salmon / tomatoes /
chili infused Sambuca / fennel / toasted Como bread

SALADS

GARDEN | 8 / 13

artisan blend lettuces / grape tomatoes /
cucumber / fennel / pickled red onions /
maple spiced pecans / champagne vinaigrette

CAESAR | 9 / 16

green leaf lettuce / shaved parmesan /
boquerones anchovies / garlic croutons / lemon

TAVERN CAPRESE | 16.50

local heirloom tomatoes / burrata / basil /
grilled sweet corn / anaheim peppers /
cilantro-mint-lime dressing / black salt

SUMMER THYME | 10 / 16.50

arugula / castelfranco / chevre / watermelon /
pistachios / honey-thyme vinaigrette

add chicken 6 / prawns 7 / salmon 10 / flat iron 12

PIZZA

MARGHERITA | 15

cherry tomatoes / fresh mozzarella /
basil / garlic olive oil

MUSHROOM & GOAT CHEESE | 17

chef's blend mushrooms / goat cheese /
mozzarella / crispy shallots / fresh herbs

FENNEL & SAUSAGE | 18

San Marzano sauce / fennel sausage /
mozzarella / sundried tomatoes /
Castelvetro olives / roasted fennel

PROSCIUTTO & PLUMS | 18

garlic oil / chevre / mozzarella / grilled plums
prosciutto / arugula / balsamic reduction

Items are cooked to order. Consuming raw or undercooked eggs & meats may increase your risk of food-borne illness 5/19

