

STARTERS

Sweet and Salty Chips
Housemade root vegetable chips
tossed in rosemary-lemon salt and
agave syrup 5-

Provoleta con Merguez
Baked provolone baked with a
Merguez pork meatball. served with
tortilla chips 10-

Salmon Rilletes
A poached and smoked salmon
spread with grilled bread 11-

Baked Oysters
Local oysters baked with leeks,
spinach, bacon, bread crumbs, and
cream. 16-

Garlic-Blue cheese Fries
House cut fries baked with fresh
garlic and blue cheese 9-

Carrot Hummus
Roasted carrot and chickpea
hummus, grilled bread, and pickled
vegetables 10-

SALADS

Poached Salmon
chilled poached salmon, mixed
greens, yukon gold potatoes, pickled
onion, dill-yogurt dressing 17-

Spinach Salad
organic spinach, dried cranberries,
toasted almonds, blue cheese, bacon,
cider-shallot vinaigrette 11/17
add a fried egg +2

Quinoa & Vegetable
mixed greens, toasted pecans,
quinoa, roasted carrots and beets,
chickpeas, ginger-sesame
vinaigrette 10/16

Caesar
Organic Romaine, Pecorino, toasted
bread crumbs, house Caesar
dressing, anchovy. 11-
extra anchovy, +2
add bacon, +5
add wild Gulf prawns (3), +6-

Mixed Greens
organic mixed greens with your
choice of our house dressings or
balsamic reduction and olive oil. 7

Soup
ever changing, always vegetarian.
served with bread. 8-

PLATES

Moules Frites
Local mussels simmered with hard cider, mirepoix, and Creme Fraiche.
Served with aioli and fries. 14-

Steamer Chowder
Local clams steamed with our creamy clam broth, mirepoix, Yukon Gold
potatoes, and smoked salmon. served with grilled foccacia. 16-

Swordfish Fettucine
Dill and garlic fettucine, Winter slaw, with pan seared Swordfish. 29-

Steak Frites
Grilled, 6oz Misty Isle Farm Flank, shallot-red wine butter, fries. 25-

Squash Risotto
Roasted banana squash puree, Pecorino spiced roasted walnuts, sage-brown
butter. 17-

Fish and Chips
House battered and panko-d WA Rockfish with fries and house made Tarter
sauce. 14-, sub sweet potato fries, +1-
1 piece, 9-, sub sweet potato fries, +.50

Oysters and Chips
Cornmeal battered oysters with fries and house made Tarter sauce. 15-

SANDWICHES

served with fries, or sweet potato fries +1-

Merguez Meatball Sandwich
Moroccan spiced pork meatballs, Harissa, yogurt, carrot slaw, on a baguette.
14-

Raclette Tartine
Raclette cheese melted on grilled Columbia bread, topped with arugula,
pickled onion, and balsamic reduction. 12-

Bacon & Egg Tartine
Sharp Cheddar melted on grilled Columbia bread, topped with bacon, an
organic over easy egg, and spicy tomato relish. 14-

Classic Reuben
St. Helena corned beef, swiss, sauerkraut, house Russian dressing, Essential
rye 16-

Kim's Portobello Reuben
Roasted portobello, swiss, sauerkraut, house russian dressing, essential rye
14-

Organic Chicken Salad Sandwich
Roasted chicken, curried-mango dressing, apples, almonds, scallions, celery
and currants, choice of essential bread (multigrain, sourdough, or rye).
half, 8.50-, whole 13-

BURGERS

Choose a 1/3# Misty Isles beef patty, house black bean burger, or roasted
portabello. Served on either brioche or foccacia for a vegan option.

Classic- lettuce, tomato, pickles, onion, mayo. 13-
(black bean or portabella, 12-)
add cheese, +2- add bacon, +3.50

PG- Roasted Pasilla pepper, lime-scallion mayo, provolone, tomato, onion. 15-
(black bean burger or portabella, 14-)

B3-Bacon-Onion jam, arugula, Gouda, dijonnaise, balsamic reduction. 16-
(black bean burger or portabella, 15-)

All Out Vegan- Roasted portabella on Focaccia with caramelized onion,
arugula, tomato, stoneground mustard, and balsamic reduction. 14-