

TAVERN

Firsts

Cavatappi Mac & Cheese, applewood smoked gruyere, aged white cheddar, toasted parmesan bread crumbs 11

Grilled Local Halibut Tacos, (GF) green cabbage, quick pickled red onions, roasted jalapeno crema, avocado, pineapple pico, cilantro, corn tortillas 11

Classic British Fish & Chips, carrot & golden raisin salad, house tartar sauce, hand cut fries 17

Angus Beef Sliders, red onion bacon jam, double creme brie, brioche bun, hand cut fries 15

Crispy Chicken Wings, (GF) spicy tamarind glaze 13

Sweet Potato Fries, blue cheese habanero dressing 6

Filet Mignon Steak Tacos, (GF) fresh tomatillo salsa verde, avocado, cilantro, corn tortillas 11

Crispy Brussel Sprouts, (GF) ancho chile balsamic reduction, parmigiano reggiano 11

Dungeness Crab Cake, pickled vegetables, citrus & caper emulsion 15

Artisan Cheese & Charcuterie Board, chef's selection of three unique cheeses and two specialty meats paired with savannah honeycomb, black cherry preserve, cornichons, house grain mustard, selection of artisan bread 22

Middle

Roasted Tomato & Basil Soup, herb creme fraiche, crumbled gruyere, grilled cheese bites 12

Iceberg Wedge, (GF) cherry tomato, red onion, crispy bacon, roquefort dressing 12

Grilled Baby Beet Salad, (GF) endive, radicchio, arugula & baby spinach, fresh ricotta, orange supremes, toasted almonds, creamy lemon dressing 11

Baby Gem Salad, (GF) cherry tomatoes, crispy bacon, fresh herbs, green goddess dressing 13

Main

Mary's Natural Roasted Chicken Pot Pie, vegetable veloute, fresh herbs, puff pastry crust 16

Herb Crusted Norwegian Salmon, lemony sorrel & spinach sauce, jasmine rice, glazed carrots 25

Mary's Natural Pan Roasted Airline Chicken Breast, (GF) black garlic & french brandy reduction, creamy mashed potatoes, maple bourbon glazed thumbelina carrots 23

Pan Seared Filet Mignon, (GF) red wine & alepo pepper reduction, pearl onion gastrique, sweet carrot puree, sauteed asparagus spears 31

Grilled Niman Ranch Bone in Pork Chop, (GF) apricot glaze, pickled mustard seeds, creamy risotto, sauted baby broccoli, asparagus & pearl onions 27

24 oz Porterhouse Steak for Two, brown butter & herb maitre'd, scalloped potatoes with comte cheese, grilled vegetables with garlic confit 55

Grilled Bacon and Blistered Shishito Pepper Burger, grass fed ground beef, aged white cheddar, firestone dba grain mustard dressing, bread & cie brioche bun, hand cut fries 17