

LOAM

DINNER

STARTERS

Sourdough Herb Focaccia Half \$7/Full \$10

Housemade Focaccia, Freshly Baked. Herbs & Durant Extra Virgin Olive Oil. Veg.

Bulgogi Short Ribs \$22

(2) Sweet & Garlic Bulgogi Marinated Kalbi 3/8" Cut Short Ribs a la Plancha & Fried Leeks, House Pickled Vegetables. GF.

Kale & Chickory Winter Salad \$18

Draper Farms Radicchio & Kale, Baby Arugula, Honeycrisp Apples, Chevre, Pickled Red Onions & Honey Poppy Vinaigrette. GF. Veg.

Fried Brussel Sprouts \$14

WA Grown Brussel Sprouts, Fried Crispy, 40 Yr. Aged Balsamic, & Italian Parmesan. GF. Veg. Vg.

LOAM Patatas Bravas \$12

Crispy Fried WA Red Potatoes, Roasted Red Pepper Romesco, Sweet Pimenton & Housemade Crème Fraîche. GF. Veg. Vg.

MAINS

Wagyu Coulotte \$36

American Wagyu Coulotte Steak 7 oz Cut — Pan Seared, Whipped Yukon Garlic Potatoes, Roasted Winter Vegetables & Chimichurri. GF.

Cedar Plank PNW Salmon \$36

PNW Caught Skuna Bay Salmon, Spiced Fluffy Rice Pilaf, Roasted Winter Vegetables & Herb Verde. GF.

'Nduja Ravioli \$32

Housemade Farm Egg Pasta & 'Nduja Paste, Housemade Ricotta, Lemon Herb -Light Cream Sauce & Local Microgreens.

Parsnip Gnocchi \$28

Housemade Parsnip & Potato Gnocchi— Boiled & Pan Seared, Vodka, Creamy Roasted Tomato, Sourdough Breadcrumbs, Housemade Ricotta & Local Microgreens. Veg.

Lamb Sugo Pappardelle \$36

Grassfed Braised Leg of Lamb, Housemade Farm Egg Pappardelle Pasta, Roasted Tomato Sauce, & Roasted Winter Vegetables.

SWEETS

Blood Orange Crème Brûlée \$14

Classic Vanilla Base, Blood Orange Sugar & Brulee Top. GF.

Chocolate Zeppole \$14

Chevre Whipped Zeppoles, Chocolate Ganache & Lemon Curd. GF.

DATE NIGHT SPECIAL

\$69
Saturdays Only
(Until Sold Out)

Chicken Parmesan

Menu proudly prepared by Chef de Cuisine Corey Taylor & Hospitality curated by Kim Lattig.

**Wild mushrooms are not an inspected product.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Our culinary team politely declines any substitutions made to the menu. Adaptions based on allergies may be accommodated.

Automatic 20% Gratuity added to parties of 8 or larger.