

# Blondie's Plate Take Out Menu

## Apps:

### *Fried Brussel Sprouts*

*Balsamic/pumpkinseeds -11 GFA DFA V*

### *House Cut French Fries*

*Brown gravy -8 GF DFA*

### *Braised PNW Short Rib*

*Red wine reduction/local mashers -16*

## Salads:

### *Wedgie*

*Iceberg/bacon/blue cheese/egg/green onion/tomato/buttermilk ranch\*/citronette -11 GF DFA*

### *Pickled Beet Salad*

*Local greens/pumpkin seeds/goat cheese crouton/beet vinaigrette /extra virgin olive oil -11 GFA DFA*

### *Blondie's Caesar salad*

*Local mixed greens/miso dressing/croutons/Parmesano Reggiano -11*

*Add 4oz seared salmon +9*

## Flatbreads:

*Caprese: Tomato Pesto/mozzarella, tomato, basil, balsamic glaze -12*

*Mushroom: Seasonal mushrooms, tomato pesto, mozzarella, lemon zest  
12*

*Loaded Potato: Mashed potatoes, bacon, mozzarella, green onion, pickled onion, ranch drizzle - 15*

## Entrees:

### *Fried Chicken Sandwich*

*Pickles/House made mayonnaise\*/slaw/brioche bun/side of fries -15*

### *Kobe beef Burger\**

*Garlic aioli\*/caramelized onions/white cheddar/bacon/mixed greens/brioche bun/side of fries -17*

### *Steak Sandwich\**

*Sautéed mushrooms/bleu cheese/roasted red peppers/pickled onions/chili pepper aioli\*/brioche bun/side of fries -17*

## *Jack Mac 'N' Cheese:*

*Buttered breadcrumbs/roasted tomato pesto/scallions -15 GFA V*

*Make it Spicy? Add 1 Bacon? Add 2*

## *Pasta Lamb Ragout:*

*Grated parmesan/parsley -17 GFA DFA*

## *Medallion of Beef\**

*5 oz shoulder tender with pan demi glaze -15 GF*

## *Steak Frite*

*16 oz Ribeye /compound butter/side of fries and brown gravy -39 GF DFA*

## *Lamb Shank*

*Savory Tomato Broth/local mashers/local greens/parsley -28*

## Dessert

### *Chocolate Torte*

*Raspberry puree/whipped Cream -8 GF*

### *White Chocolate Blondie*

*Whipped cream -6*

\*Warning: consumption of undercooked meat, eggs, or seafood may increase the risk of foodborne illnesses. Alert your server if you have special dietary requirements.

## Blondie's Plate Take Out Menu

### Libations

#### *Mules*

*Local Ginger Beer, French Ginger  
Liqueur, Fresh Lime, Mint*

#### Choose Your Spirit -11

#### *Bruce Springsteen*

*Hendricks Gin, Elderflower Liqueur,  
Citrus, Muddled English Cucumber,  
Dash of Tabasco -11*

#### *Dirty Shirley*

*Tito's Vodka, Luxardo Black Cherries,  
Citrus -11*

#### *Margo's Rita*

*1800 Tequila, Fresh Cilantro,  
Jalapeno, Lime, Pineapple*

#### *Northwest Painkiller*

*Sailor Jerry's Spiced Rum, Coconut  
Crème, Pineapple Juice, Orange Juice,  
Citrus -11*

Your favorite contemporary  
restaurant, featuring locally  
sourced Pacific Northwestern  
dishes and tasty specialty  
cocktails.

Thank you for supporting us  
during these unique times!



Monday: 12:00 PM - 7:00 PM

Tuesday: 12:00 PM - 7:00 PM

Wednesday: 12:00 PM - 7:00  
PM

Thursday: 12:00 PM - 7:00  
PM

Friday: 12:00 PM - 8:00 PM

Saturday: 12:00 PM - 8:00  
PM

Sunday: Closed

(360) 683-2233