

DINNER

SHAREABLES

DUCK FAT BRIOCHE, 8.
house made rolls, cultured truffle butter

MEAT AND CHEESE BOARD, 34.
chef's selection of three meats and three cheeses, accompaniments

BEEF TARTARE, 16.
local minced beef, cured egg yolk, fines herbs, mushroom oil, house chips

**SMOKED CABBAGE
"BABAGANOUSH" DIP, 12.**
dukkah, herbs, grilled flatbread

OCTOPUS, 18.
"papas bravas", crispy chorizo, saffron aioli, picked herbs

FRIED CUTTLIFISH, 18.
fried chilies, confit garlic aioli

STEELHEAD CRUDO, 14.
crispy parsnip, squash dashi, cilantro

MAINS

SEARED CAULIFLOWER STEAK, 20.
salsa macha, roasted peanuts, cauliflower puree

MUSHROOM RISOTTO, 26.
smoked mushroom puree, conserva, parmesan

CARRIE'S BURGER, 18.
two all beef smash patties, american cheese, clausen pickles, bacon aioli, toasted brioche bun

HALF CHICKEN, 28.
cabbage, toasted sesame seed, tahini

PAN ROASTED STEELHEAD, 30.
toasted farro, confit mushroom, consommé

GRILLED SHRIMP, 26.
smoked tomato puree, crispy rice, saffron, black garlic

CIOPPINO, 28.
stewed tomatoes, fumet, seafood

DUCK BREAST, 30.
variations of parsnips, satsuma jus, fennel

PORK CHOP, 28.
carrot puree, mustard cream, pickled shallot

NEW YORK STRIP, 42.
variations of squash, béarnaise

SALADS

SMOKED BEET SALAD, 14.
labneh, satsuma mandarin, toasted sunseeds

KALE SALAD, 12.
pickled radish, dukkah, toasted farro, creamy tahini dressing

GRILLED ROMAINE, 12.
crispy shallots, roasted garlic dressing, Calabrian chili vinaigrette

Carries

Executive Chef
Colin McGowan

Chef De Cuisine
Cole Fitzgerald

Notice: The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.