

Small Plates

Succotash of Summer Vegetables

*poached duck egg, grilled pain de mie,
bacon, corn crème*

11.

Young Garden Lettuces

chevre, pecans, red wine vinaigrette

9.

Heirloom Tomatoes

*fresh mozzarella, taggiasca olives,
20 year balsamic*

10.

Oregon Berkshire Pork Paté

summer pole bean salad, whole grain mustard

12.

Puget Sound Mussels

parsley, lemon, crème fraiche, grilled baguette

12.

Yukon Gold Potato Vichyssoise

*leek salad, smoked salmon roe,
fingerling potato chips*

9.

Dungeness Crab Cakes

piperade, basil yogurt, baby herbs

16.

Pommes Frites

french fries

4.5

add duck fat 1.

Large Plates

Croque Madame

zoe's ham, gruyere, mornay, duck egg, frites

13.

House Ground Burger

aged cheddar, caramelized onions, duroc bacon, frites

14.

Oregon Albacore Tuna *en brioche*

artichoke, roasted tomato, caper

19.

Roasted Natural Chicken

polar farms potatoes, summer beans, tarragon

15.

Sweet Corn Risotto

carnaroli rice, parmigiano-reggiano, mascarpone

14.

Slow Roasted Berkshire Pork Sandwich

cole slaw, tempura onion ring, ciabatta, frites

12.

Chicken Confit Panzanella

toybox tomatoes, garlic confit, arugula

13.

Steak Frites

pan seared shoulder tender, pommes frites, mushroom ragout

16.

Desserts

Vietnamese Chocolate Tart

local cherries, olive oil sorbet

9.

Black Pepper Cheesecake

fruit de saison, 3-nut crumble cookie

8.

Ice Cream Sandwich

seasonal glace du jour, chocolat sauce

6.

White Chocolate Filled Beignets

passion fruit caramel sauce

7.

Artisan and Farmstead Cheese

selected by Steve Jones of Cheese Bar

12.

Beverages

Orangina

3.5

Arnold Palmer

3.

House Made Strawberry Lemonade

4.

Steven Smith Iced Tea

No. 46 Exceptional Black Tea

No. 39 Fez Green Tea

3.

Stumptown "Hairbender" Iced Coffee

4.

Perrier

4.

*Executive Chef – Jake Martin
Sous Chef – Bryan Donaldson
Sous Chef – Chris Edwards
Executive Pastry Chef - Kristen D. Murray*