

STARTERS

SEASONAL SOUP 7

CHARCUTERIE chef's selection seasonal mostarda 7/oz

ORGANIC GREENS pickled cauliflower lemon stick 8

SOCKEYE SALMON LOX pesto apricot wilted spinach salad 12

CASCADE SALAD cascade prosciutto persimmons grana 13

PASTA

PORK & RICOTTA RAVIOLI roasted shallots kale pork jus 14

SPAGHETTI lambcetta mascarpone mint grana padano 15

WHOLE WHEAT PAPPARDELLE fennel sultanas ricotta salata 13

PASTA SPECIAL chef's daily whim m/p

RUSH HOUR MENU 15

your choice of soup, salad, and entrée

TERRINE OF THE MOMENT or SEASONAL SOUP

AVOCADO SALAD or ORGANIC GREENS

HARISSA CHICKEN KEBABS or CAULIFLOWER AGNOLOTTI

or

HALF SANDWICH OF THE DAY

DESSERT

you've got time!

add 4

PLATES

EARTH

- CHICKEN SCHNITZEL** black forest ham red onion dill 15
BRISKET REUBEN house made sauerkraut 1000 island onion rye 16
E&O HAND FORMED BURGER heirloom tomato jam fries 17
COBB SALAD olives bacon hard boiled egg pecans avocado 16

OCEAN

- MAC 'N' CHEESE** wild blue prawns spaetzle truffle 18
SEA SCALLOPS controne beans chorizo smoked pepper broth 17
POTATO GNOCCHI maine lobster ikura prosciutto escarole 20
HALIBUT FISH 'N' CHIPS parsley fries malt bacon aioli 17

executive chef adam stevenson
sous chef benjamin m. closson

*the fine print: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

an 18% gratuity will be charged for parties of 6 or more. the entirety of this charge is paid directly to the employee(s) providing the service.

NON-INEBRIATION-LIBATIONS 5

ISLAND ICED TEA iced tea pineapple juice passion fruit juice

ARNOLD PALMER iced tea homemade lemonade

PINEAPPLE SPARKLER pineapple juice passion fruit soda

BERRY-ADE raspberry or strawberry homemade lemonade

W FRUIT PUNCH mixture of fresh tropical fruit juices

HOT TEA 5

ARISTOCRAT BLEND english breakfast bright hearty

EARL GREY COPENHAGEN bergamot light floral full bodied

GENMAICHA japanese style green tea toasty

KEEMUN MAO FENG dark sweet smoky finish

SEASONAL HOT TEA madagascar vanilla black tea vanilla bean threads

ELLIOTT BAY SUNSET chamomile raspberry peppermint

WU WEI citrus floral refreshingly sweet

DECAF IRISH BREAKFAST robust malty invigorating

WHITE PEONY rich sweet fruity aroma

GREEN DRAGON PEARL chinese style jasmine delicate uplifting