

northwest oysters 10 / 18

half or whole dozen with cucumber granita

french radishes 6

quartered radishes with sweet cream butter and fleur de sel

bistro frites 6

tossed with salt & pepper, chives & pecorino, served with crème fraîche

northwest cheese plate 11

three locally farmed cheeses, housemade quince paste, marcona almonds

artisan cheese board 17

selection of artisan cheese, condiments and crostini

brandade croquettes 10

salt cod rolled in bread crumbs with herbed aioli and salmon bacon

charcuterie 14

housemade pâté, cured meats, cornichon and grilled bread

roasted marrow and lardons 12

oven roasted marrow bones served with a tangy red wine vinaigrette and frisée

curry steamed manilla clams 10 / 18

fresh taylor clams, cilantro, red curry and grilled baguette

cassoulet 15

white beans, sausage, pulled duck confit, crackling and tomatoes

soup du jour 6**ginger beets 8**

ginger pickled beets, housemade crème fraîche and toasted pistacios

organic greens salad 8

greens, shaved pecorino, lemon and olive oil

braised leeks with sauce grabiche 8

thin sliced prosciutto, sauce of capers, cornichon, egg and champagne vinegar

tiger prawns in anchovy butter 22

crispy farro cake, julienne kohlrabi, roasted tomato oil

stuffed oregon dover sole 22

prosciutto wrapped, stuffed with mascarpone, wild mushrooms with a sherry butter sauce

white wine and truffle poached chicken 24

half stokesbury organic chicken, braised greens, grilled baby carrots, oregon black truffle voloute

seared pork belly 12 / 22

herb polenta, port reduction, aztec fuji apple and sweet onion compote

braised wild boar shortribs 12 / 20

fin de monde braise, black lentils, roasted parsnips, carrots and baird farms potatoes

steak frites 27

pasture-finished new york, julienne vegetables, sauce robert

bistro burger 14

thundering hooves grass fed beef, bacon, tomato, cheddar or blue cheese - served with frites

wild mushroom spaetzle 15

housemade spaetzle, locally foraged wild mushrooms, crispy sunchoke and beet julienne

panisse frites 8 / 15

crispy garbanzo cakes with a tomato saffron ragu, shaved fennel and cardamom crème fraîche

One check will be presented to parties of 6 or more with an 18% gratuity added. Please, no split checks on large parties.

**We are required by law to inform you that raw or partially cooked ingredients may pose a potential health risk*