



We use sustainably &
locally farmed and pastured
products whenever possible.
Our meats and poultry are
raised without the use of
antibiotics or hormones.



northwest oysters 10 / 18

half or whole dozen with mignonette granita

rillettes 9

rabbit confit, housemade pickles, grilled croutons

charcuterie 14

housemade pâté, cured meats, cornichons

crudités 8

sampling of three classic vegetable salad preparations

bistro frites 5

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

northwest cheese plate 11

three locally farmed cheeses, housemade fruit paste, marcona almonds

moules à la marinière 10 / 18

totten inlet mediterranean mussels, garlic, shallots & white wine, parsley, crème fraîche

artisan cheese board 17

selection of artisan cheese, condiments and crostini

soup du jour 6**roasted beet salad 8**

roquefort smoked blue, spiced walnut vinaigrette

organic greens salad 8

greens, shaved pecorino, lemon and olive oil

rainbow trout amandine 10 / 18

herbs, brown butter, toasted almonds, celeriac mash

cassoulet 15

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

roasted half organic chicken 24

meyer lemon and dijon marinated stokesberry chicken, smashed red potatoes, haricot verts

pasta bolognese 15

fresh pappardelle with a light tomato ragù of beef, pork and pancetta

roasted sweetgrass lamb 13 / 23

sweet valley lamb loin, pan jus, sweet potato gratine, pickled shallots

parisian gnocchi 15

herbed gnocchi, seasonal wild mushrooms, toasted sage and brown butter

steak frites 27

pasture-finished new york, haricot verts & fresh horseradish, frites

bistro burger 14

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

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*