

**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*