

# FOOD MENU

*Prepared with rotating seasonal garnishes.*

---

Cheese and Charcuterie | \$25

*selection of local and global artisan cheeses and charcuterie*

House-Made Focaccia | \$12

*finished with Jacobsen sea salt and served with fresh olive tapenade and olive oil*

Loaded Focaccia | \$18

*herbed ricotta, spring peas, shaved asparagus, scallion*

Burrata | \$16

*stone fruit, strawberry, cherry tomatoes, Thai basil, balsamic*

Dungeness Crab Salad | \$20

*fava beans, lemon, radish, haas avocado, baby arugula*

Rillions | \$18

*heritage pork belly, chili, citrus, garlic finished in Chehalem Pinot Noir*

Chehalem Cookies | \$6

*chocolate cookie, chocolate chips, raspberry, and flakey sea salt*

