

## MENU

* SMALL PLATES *	
Hearty Mushroom Soup	<b>\$9</b>
wild mushrooms, parmesan cheese, thyme	
Tartiflette	<b>\$16</b>
raclette, fingerling potatoes, apple, bacon, crème fraiche, cornichons	
Winter Panzanella Salad V	<b>\$14</b>
house focaccia, roasted root vegetables, arugula, pomegranate seeds, shallot vinaigrette, parmesan cheese	
Caesar Salad V	\$12
romaine, country croutons, pecorino cheese Add chicken \$12   Add salmon* \$12	
House Fries	<b>\$10</b>
Intent to Dine GF, VE	\$5
marcona almonds	
* LARGE PLATES *	
Chicken Zurich	<b>\$20</b>
creamy mushrooms, roasted seasonal vegetable, house spaetzle	

## **Rob's Beefy Stew**

**\$18** pearl onions, carrots, red wine, pancetta, house focaccia **Spat & Cheese With Kielbasa** \$24 spaetzle, blended cheeses, smoked pork kielbasa Pacific Northwest Salmon\* GF **\$19** german cucumber salad, dill Greek yogurt Sesame Soba Noodle Bowl VE **\$15** roasted brussels sprouts & broccoli, green onion, soy sauce, sesame oil & seeds

GF - gluten free option | V - vegetarian option | VE - vegan option

\*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk or foodborne illness, especially if you have certain medical conditions.

Parties of six or more are subject to 20% automatic gratuity