

Lunch

Monday thru Friday 11:30-4

Oysters*

zinfandel mignonette, green chile juice \$18 half/\$36 dozen

Oeufs en Mayonnaise*

trout roe, bacon, roasted garlic, smoky maple\$7

Rabbit and Prosciutto Terrine

apricot-green pepper relish, frisée, herbs\$8

Steak Tartare*

Chinese sausage, broccoli, parmesan, cashew\$16

Cabbage Salad

strawberry, cheddar, green onion, ranch.....\$9

Shrimp Toast*

cucumber, avocado, chili mayo, furikake\$12

Garlic Fries

Gouda, chili, green goddess\$6

Spring Greens

crunchy quinoa, honey herbs-de-Provence\$7

Roasted Carrots

sweet-pea hummus, sesame, radish honey.....\$8

Mushroom Salad

garlic rosemary breadcrumbs, blue cheese.....\$11

Omelette

goat cheese, fines herbs\$7

Quinoa Veggie Bowl

carrot harrisa, avocado, cucumber raita.....\$10
add egg or chorizo... \$2

Steam Burger*

pickles, onion, mustard, American.....\$6ea

Duck Stack*

pancakes, duck gravy, tabasco onions, duck egg...\$15
add seared foie gras ..\$15

Spaghetti

artichoke, asparagus, dill, parmesan.....\$15

Chocolate Butterscotch Pie.....\$10

Paris Brest

strawberry, toasted coconut.....\$10

Peanut Butter Fun Cone

your choice of soft-serve\$6

Beaufort Cheese

dates, honey, bread\$7

Soft Serve

vanilla, flavor of the day or swirl.....\$4

Coffee, Tea & Soda

Single Origin Drip Coffee\$3

Espresso\$3

Latte.....\$4

Cappuccino.....\$4

Macchiato\$4

Soft Drinks\$3

Coke, Diet Coke, Sprite, Ginger Ale, Ginger Beer, Tonic

Steven Smith Tea\$4

Kandy, Lord Bergamot, Jasmien, White Petal,
Peppermint, Meadow, Iced

Juice\$4

Orange, Grapefruit, Pineapple, Tomato, Lemonade

Topo Chico Sparkling Mineral Water\$4

Day Drinks

Champagne Cocktail

Sparkling Wine, Bitters, Raw Sugar, Lemon Oil.....\$9

Japanese High Ball

Japanese Whiskey, Sparkling Mineral Water.....\$10

Gin Rickey

London Dry Gin, Tart Lime, Soda Water\$9

Bottled Cocktails

Breakfast of Champions

Gin, Dry Vermouth, Caper Brine, Celery Bitters...\$10

Boulevardier

Bourbon, Campari, Sweet Vermouth\$11

Sazerac

Rye Whiskey, Peychaud's Bitters, Absinthe\$11

Wine by the Glass

Brut Nature (*Ribolla Gialla*), RBL, I Clivi, NV, Friuli.....\$15

Brut Nature, *Come des Tallants*, Piollet, '13.....\$20

Brut Rose (*Baga/Bical*), 3B, Filipa Pato, NV, Bairrada....\$12

Palamino, *Ojo de Gallo*, Valdespino, '16, Andalusia.....\$8

Sauv. Blanc, *Chenaie*, Bow & Arrow, '16, Eola.....\$12

Bourgogne Aligote, Domaine Dureuil-Janthial, '15.....\$14

Grolleau Rosé, Domaine du Haut Bourg, '17, Loire.....\$9

Brouilly (*Gamay*), Robert Perroud, '16, Beaujolais.....\$10

Zweigelt/St.Laurent, Preisinger, '15, Burgenland.....\$11

Ciró (*Gaglioppo*), Scala, '13, Calabria.....\$8

Beer

Everybody's Brewing Logger, Stevenson WA, 12oz.....\$5

pFriem Pilsner, Hood River OR, 500mL.....\$9

Ex Novo Eliot IPA, Portland OR, 16oz\$7

Alter Ego "Brute" Apple Cider, Portland OR, 16oz\$9

Canard

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