



good morning sunshine

small bites 

**pastries 2.5**  
muffin, danish, scone, croissant

**open faced monte cristo 8**  
brioche, shaved ham, gruyere

**limoncello cured salmon 9**  
toasted bagel, shaved bermuda onion, sliced tomatoes, whipped chive cream cheese and caper berries

**small old fashion donut 1.5**  
miniature glazed donut

**breakfast board 9**  
2 old fashion donuts, hard cooked egg, bacon, yogurt, smoked salmon, pesto baguette

healthy 

**face 0% yogurt 7**  
apricot preserves and housemade granola

**fresh fruit kabobs 8**  
peaches, plums, asian pear, strawberries, vanilla yogurt

**ruby grapefruit brulee 6**  
two half grapefruits with caramelized sugar

**hot oatmeal 6**  
brown sugar, milk, dried fruits

**berry best 9**  
fresh mountain berries and ripe papaya

**egg white omelet 10**  
spinach and mushroom

---

house specials

**giant german pancake**  
served with lemon, powdered sugar, syrup  
16

---

more of a bite

griddle 

**buttermilk pancakes 9**  
maple syrup and whipped butter

**huckleberry pancakes 9**  
maple syrup and whipped butter

**red velvet pancakes 9**  
maple syrup and whipped butter

**gingerbread french toast 11**  
whipped butter, mint creme fraiche, maple syrup

eggs 

**eggs benedict royal 14**  
two poached eggs, toasted english muffin, shaved ham, plugra hollandaise, skillet browned potatoes

**west of denver omelet 11**  
smoke house ham, sweet bell peppers, caramelized onions and pepperjack cheese

**barcelona omelet 11**  
chorizo, olives, peppers, salsa and manchego cheese

**traditional all-american 11**  
two eggs your style, toasted bread, skillet browned potatoes and choice of: bacon, sausage, smokehouse ham

**pacific frittata 15**  
dungeness crab, crimini mushrooms, asparagus, fontina cheese

**am tofu scramble 12**  
silky tofu with scrambled eggs, artichoke hearts, spanish pimentos, fresh basil, grape tomatoes

specialities 

**belgian waffle 10**  
whipped cream, strawberries

**pigs in a quilt 11**  
3 strips of smokehouse bacon baked in a belgian waffle, whipped butter, maple syrup

**breakfast club 10**  
toasted ciabatta with fried egg, oregon cheddar, smokehouse bacon, black pepper aioli with skillet browned potatoes

**b&g 11**  
cheddar biscuits, thyme white gravy, softly scrambled eggs and sausage

sides 

**egg 1.5**  
**apple smoked bacon 5**  
**smokehouse ham 5**  
**apple sausage 5**  
**english muffin 2**  
**toast 2**  
**bagel w/cream cheese 3.5**  
**cheddar biscuits 3.5**

ZZZZZZ

**coffee 2.5**  
**tea 2.5**  
**bloody mary 7**  
**mimosa 6**

thirst 

**fresh squeezed orange 4**  
**fresh squeezed grapefruit 4**  
**fresh squeezed tangerine 4**  
**pomegranate 4**  
**apple 2.75**  
**cranberry 2.75**  
**tomato 2.75**  
**V-8 2.75**

\*NOTE: State Law requires that we inform you that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs will increase your risk of food borne illness. Certain meats and seafood are cooked to order.



lunch

crab and corn chowder Cup 6 Bowl 8

soup of the moment Cup 5 Bowl 6

small bites

daily soup and ½ sandwich chefs half sandwich of the moment, cup of soup and small salad 8

charcuterie and cheese board salumi salami cured meats and artisan cheeses 12

calamari lightly breaded calamari served with marinara and scallion aioli 9

limoncello cured salmon sesame flatbread, chive crème fraiche, red onion gremolata 9

fried green tomatoes cornmeal breaded on top of kalamata olives and capers and scallion aioli 6

fries and gravy garlic herb fries with mushroom zinfandel gravy and gorgonzola cheese 8

naked chicken wings nine fried wings, gorgonzola hot sauce and red grapes 8

lobster corn dogs 2 petit lobster tails battered and fried, wasabi ketchup and sweet honey mustard dips 12

dungeness crab salad tossed crab in a lite dressing with orange and chive oil 11

salads

simple greens mixed greens with shaved parmigiano reggiano and balsamic vinaigrette 6

green market roasted beets, haricot vert, ruby onions, cauliflower, tomatoes, butternut squash, scallions, cracked walnuts and ricotta salata cheese with sherry-shallot vinaigrette 9

classic caesar with garlic croutons and shaved parmigiano reggiano, housemade Caesar dressing, herb grilled chicken breast 14, garlic seared shrimp 16 11

greek chicken salad grilled chicken, kalamata olives, roma tomatoes, red onions, cucumbers, feta cheese, pita chips, red wine vinaigrette 14

pac northwest cobb salad bay shrimp, dungeness crab, bacon, buttermilk blue cheese, eggs, cherry tomatoes, avocado, with honey mustard vinaigrette 16

old school chicken salad grapes, smoked almonds, smoked bacon, shallot aioli with 'everything lavosh' and hydro arugula 12

more of a bite

classic reuben shaved point-cut corned beef, sauerkraut and swiss cheese griddled on seeded rye bread 13

rosemary club smoked turkey breast, bacon, avocado, tomato, swiss cheese, thick sliced rosemary artisan bread 12

\* 'bite' burger deluxe ½ pound angus burger, butter lettuce, roma tomatoes, pickles, bacon relish, choice of gruyere, fresh mozzarella, gorgonzola or oregon cheddar cheeses. veggie burger available 12

\*prime rib dip 7oz prime rib between horseradish crusted sourdough, rosemary jus, garlic herb fries 14

grilled chicken panini tomato-bacon-almond aioli, ruby onions, provolone, toasted ciabatta bread 13

micro-brewed fish 'n chips washington-micro brew battered halibut, garlic herb fries and cabbage fennel slaw 14

hampton's lobster roll chive crème fraiche and butter toasted outdoor roll 16

open faced crab and shrimp dungeness crab and bay shrimp salad, oregon sharp cheddar cheese on toasted artisan bread 16

\*mustard grilled wild salmon fennel slaw and smashed potatoes 19

truffled mac and cheese thick macaroni with 3 cheeses and white truffle oil 15

grilled tofu miso vinaigrette, peanut noodles, curry coconut butternut squash, baby spinach 15

\*NOTE: State Law requires that we inform you that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs will increase your risk of food borne illness.

# BITE

## dinner

### small bites

#### **charcuterie and cheese board 12**

salumi salami cured meats and artisan cheeses

#### **calamari 9**

lightly breaded calamari served with marinara and scallion aioli

#### **limoncello cured salmon 9**

flatbread, chive crème fraiche, red onion gremolata

#### **fried green tomatoes 6**

cornmeal breaded on top of kalamata olives, capers, scallion aioli

#### **fries and gravy 8**

garlic herb fries with mushroom zinfandel gravy, gorgonzola cheese

#### **dungeness crab 11**

crème fraiche with orange and chive oil

#### **spicy prawns 10**

warm asparagus and fennel salad

### green stuff and soup

#### **simple greens 6**

shaved parmigiano reggiano and balsamic

#### **starter caesar 8**

shaved parmigiano reggiano and croutons

#### **beginners greek salad 8**

cherry tomatoes, cucumbers, olives and feta

#### **classic caesar 11**

chicken 14, shrimp 16

#### **greek chicken salad 14**

chicken, red onion, feta, cucumber, tomatoes

#### **crab and corn chowder 6/8**

#### **soup of the moment 5/6**

### farmer's market special

**10oz grilled new york, Collins Orchard cherries & brandy butter, Zestful Gardens grilled scallions, Lee's Farms grilled rainbow carrots, yukon mashed topped with My Cheese Shoppe's (Puyallup) fennel chevré 25**

### more of a bite

#### graze

#### **\*chile brined pork chop 20**

grilled bone-in chop, pistachio mountain berry relish, smashed reds

#### **\*flat iron 24**

mushroom zinfandel sauce, herb garlic fries, arugula salad

#### **\*filet mignon 32**

7oz pan seared beef tenderloin gorgonzola cheese, fig-port sauce

#### **\*lamb chops 29**

red pepper coulis, mint pesto, fingerling potatoes, swiss chard

#### **\* `bite' kobe burger deluxe 16**

½ pound kobe burger, butter bun, bacon relish, and all the fixings

#### **chicken olivida 18**

washington draper natural chicken green and kalamata olives, white wine sauce, yukon mashed or herb fries

#### **\*grilled rib-eye 33**

16oz bone-in rib-eye, fresh grilled asparagus, fingerling potatoes, formé d'ambert

### sides

#### **herb roasted fingerlings 4**

#### **grilled asparagus 4**

#### **truffle fries 5**

#### **yukon mashed 4**

#### **smashed reds 4**

#### **arugula salad 4**

#### **rainbow chard 5**

#### swim

#### **\*grilled wild salmon 23**

rhubarb butter, roasted fingerlings, grilled asparagus

#### **micro-brewed fish n chips 16**

washington micro-brew battered halibut, garlic herb fries, fennel slaw

#### **scallop fettucine 21**

bay scallops, creamy alfredo sauce, parmesan

#### **halibut 26**

meyer lemon buerre blanc, yukon mashed, grilled asparagus

#### **clams 19**

sautéed with bacon, haricot vert, tomatoes

#### **crab ravioli 23**

dungeness crab, ricotta cheese fennel pernod cream sauce

#### grow

#### **grilled tofu 15**

miso vinaigrette, peanut noodles, curry, coconut, butternut squash, spinach

#### **truffle mac cheese 17**

thick macaroni with 3 cheeses, white truffle oil, black truffle shavings

#### **beet carpaccio 14**

roasted beets sliced thin, blackberry balsamic, evoo, chevré cheese, pine nuts

#### **green market 9**

roasted beets, tomatoes, haricot vert, ricotta salata, walnuts, ruby onions

#### **asparagus mushroom risotto 16**

fresh asparagus, crimini mushrooms, parmigiano reggiano

### thirst

#### **voss 5**

#### **pelligrino 4**

#### **aqua panna 4**

#### **flavored dry sodas 3.5**