



good morning, sunshine!

fresh baked muffin, danish, scone or croissant	2.5
fage 0% yogurt apricot preserves and apricot-almond granola	7
ruby grapefruit brulee two half grapefruits with caramelized sugar	6
buttermilk pancakes- huckleberry or meyer lemon—with maple syrup and whipped butter	9
gingerbread french toast whipped butter, crème fraiche and maple syrup	11
belgian waffle whipped cream and berries	10
pigs in a quilt 3 strips of smokehouse bacon baked in a belgian waffle, with whipped butter and maple syrup	11
*breakfast club toasted ciabatta with fried egg, oregon sharp cheddar, smokehouse bacon and black pepper aioli with skillet browned potatoes	10
pancake sandwich 2 pancakes, 1 egg, 2 bacon and 2 sausage	12
*steak n eggs iron seared 7oz ny strip with two eggs your style, house made steak sauce and skillet browned potatoes	17
*eggs benedict royal two poached eggs, toasted english muffin, prosciutto di parma, plugra hollandaise with skillet browned potatoes	14
*northwest benedict two poached eggs, toasted english muffin, cured salmon, plugra hollandaise with skillet browned potatoes	15
limoncello cured salmon toasted bagel, shaved bermuda onion, sliced tomatoes, whipped chive cream cheese and caper berries	12
west of denver omelet smokehouse ham, sweet bell peppers, caramelized onions and pepperjack cheese	11
barcelona omelet chorizo, olives, peppers, salsa and manchego cheese	11
*traditional all-American two eggs your style, toasted bread, skillet browned potatoes and choice of: bacon, sausage or smokehouse ham	11
am tofu scramble silky tofu with scrambled eggs, artichoke hearts, spanish pimentos, fresh basil and grape tomatoes	12
*b&g cheddar biscuits, thyme white gravy, softly scrambled eggs and sausage	11
pacific frittata dungeness crab meat, crimini mushrooms, asparagus and fontina cheese	15
hot oatmeal brown sugar, milk & raisins	6
berry best fresh mountain berries and ripe papaya	10

add ons

apple smoked bacon	5	beverages	
smokehouse ham	5		
apple sausage	5	fresh pressed tangerine, apple,	4
english muffin	2	pomegranate, strawberry-lemonade	
toast	2	starbucks coffee	2
bagel	3		
cheddar biscuits	3.5		
apricot preserves and whipped butter			

\*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.



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 shaved beef between horseradish crusted sourdough, rosemary jus, garlic herb fries and cabbage fennel slaw 13

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

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dinner

crab and corn chowder Cup 6 Bowl 8

soup of the moment Cup 5 Bowl 6

small bites

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 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

beef short ribs braised beef ribs with a tomato confit 8

kobe slider with garlic fries bacon relish, roma tomatoes, arugula, blue cheese 7

spicy prawns warm asparagus and fennel salad 10

salads

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

starter caesar housemade dressing with parmigiano reggiano and croutons 8

beginners greek salad mixed greens with cherry tomatoes, cucumbers, olives and feta 8

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 11  
herb grilled chicken breast 14, garlic seared shrimp 16

greek chicken salad grilled chicken, kalamata olives, cherry 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 with honey mustard vinaigrette 16

more of a bite

chicken olivada pan roasted organic chicken breast, green and kalamata olives, tomatoes, white wine, yukon mashed or garlic fries 18

\*grilled chile brined pork chop pistachio mountain berry relish 20

\* 'bite' kobe burger deluxe ½ pound kobe burger, butter lettuce, roma tomatoes, pickles, bacon relish Choice of gruyere, fresh mozzarella, gorgonzola or oregon cheddar cheeses. *veggie burger available* 16

\*filet mignon 7oz pan seared beef tenderloin with gorgonzola cheese and fig-port sauce 32

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

truffled mac and cheese thick macaroni with 3 cheeses and white truffle oil 17

\*mustard grilled wild salmon fennel slaw and smashed potatoes 23

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

crab ravioli dungeness crab, ricotta cheese and pernod cream 23

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

lobster pot pie rich veloute with lobster, fennel, celeriac, leeks, baby carrots 18

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# BITE

## Desserts

lemon crème brulee	7
rich lemony custard topped with a layer of caramel and garnished with fresh berries	
warm strawberry rhubarb crisp	6
vanilla ice cream	
mile high chocolate cake	8
10 layers of deep chocolate cake and fudge buttercream	
coffee and donuts	7
warm krispy kreme donut bread pudding with vanilla ice cream and espresso chocolate sauce	
cheesecake of the moment	6
homemade milkshakes:	7
chocolate on chocolate	fresh strawberry,
banana-vanilla bean	toasted marshmallow
assorted hand-painted artisan chocolates for two	12
raspberry sorbet with fresh berries	6