



TABLE

Greens

Grapefruit Salad

Bibb lettuce, goat cheese, avocado, mandarin oranges, mint-lime vinaigrette **GF** 10.95

Organic Arugula and Quinoa Salad

Local beets, local artisan blue cheese, radish, castelvetrano olives, citrus supreme, brown mustard and white balsamic vinaigrette **GF** 7.95

Salad of Organic Market Greens

Goat cheese, candied walnuts**, Valencia orange, pickled fennel, fig vinaigrette **GF** 7.95

Burrata Cheese & Local Beets

Arugula, heirloom tomatoes, aged balsamic reduction **GF** 13.95

Whole Leaf Caesar

Housemade Caesar dressing, garlic croutons, Parmigiano Reggiano, grilled lemon 9.95



Small Bites & Tapas

Shoestring Potatoes

hite truffle oil, Parmigiano Reggiano, basil, chili flakes, smoked sea salt 6.95

Oven Roasted Washington Lamb Meatballs

Baby kale, smoked tomato vinaigrette, shaved cave aged Gruyere, fresh thyme **GF** 13.95

Spicy Crunchy Tuna Roll

Fresh Ahi tuna*, panko flash fried, Spicy aioli, Unagi sauce 15.95

Wild Shrimp and Logan Turnpike Grits

Charred whiteprawns, heirloom grits, Tasso ham, smoked heirloom tomato emulsion, roasted peppers, Walla Walla sweet onion **GF** 16.95

Smoked Beef Brisket Street Tacos

12 hour house-smoked beef brisket, De Leon white corn tortillas, charred tomato salsa, fresh lime crema, Cotija cheese, jalapeño-organic greens sauce **GF** 13.95

Poke Crisps

Table 13 style poke* on fried won tons, wasabi aioli 13.95



Big Plates

(all protein entrees are accompanied by locally sourced, farm fresh vegetables)

Seared Wild Alaskan Halibut

Elderflower beurre blanc, Valencia orange, pickled fennel and onion, roasted organic fingerling potatoes **GF** 30.95

Grilled USDA Prime grade Filet Mignon*

Durham Ranch foie gras, red wine veal reduction, potato pave **GF** 38.95

Seared Breast of Duck*

Brown butter sage gnocchi, caramelized onion, blackberry whiskey sauce 29.95

Gnocchi and Wild Mushroom

Basil sauce, buratta cheese, caramelized onions 22.95

Slow Roasted USDA Prime Grade Prime Rib*

Truffle shoestring potatoes, horseradish, au jus, Petite Cut 37.95 / Full Cut 41.95

Grilled King Salmon*

Housemade Northwest huckleberry white wine sauce, fingerling potatoes, herb glaze **GF** 30.95

GF This item is prepared gluten free. Please inform your server if a person in your party has a food allergy or special dietary need (e.g., gluten intolerance).

* This item may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

** This item contains nuts or nut products.