

GREENS

Grapefruit Salad Bibb lettuce, goat cheese, avocado, mandarin oranges, mint-lime vinaigrette **GF** 11.95

Organic Arugula and Quinoa Salad Local beets, local artisan blue cheese, radish, castelvetrano olives, citrus supreme, brown mustard and white balsamic vinaigrette **GF** 9.95

Salad of Organic Market Greens Goat cheese, candied walnuts, Valencia orange, pickled fennel, fig vinaigrette **GF** 8.95

Burrata Cheese & Local Beets Arugula, heirloom tomatoes, aged balsamic reduction **GF** 14.95

Caesar Housemade Caesar dressing, garlic croutons, Parmigiano Reggiano, grilled lemon 10.95

SMALL BITES & TAPAS (Sharables)

Farmer's Cheese and Medjool Dates Local artisan cheeses, oranges, fennel, arugula, orange vinaigrette **GF** 14.95

Poke Sashimi grade raw Ahi tuna*, Walla Walla onion, Macadamia nut**, spring onion, shoyu, wasabi-avocado mousse 17.95

Spicy Crunchy Tuna Roll Fresh Ahi tuna*, panko flash fried, Spicy aioli, unagi sauce 16.95

Prime Rib* Sliders Horseradish cream, fried onions, shoestring potatoes 14.95

Oven Roasted Washington Lamb Meatballs Baby kale, smoked tomato vinaigrette, shaved cave aged Gruyere, fresh thyme **GF** 14.95

Halibut Sliders Lettuce, tomato, housemade tarter, shoestring potatoes 14.95

Poke* Crisps Table 13 style poke** on fried won tons, wasabi aioli 14.95

Wild Shrimp and Logan Turnpike Grits Charred white prawns, heirloom grits, Tasso ham, smoked heirloom tomato emulsion, roasted peppers, Walla Walla sweet onion **GF** 17.95

Large Wild Gulf Prawn Cocktail Housemade cocktail sauce **GF** 17.95

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** 14.95

Korean Kalbi Short Ribs Island marinade, petite lime slaw, sesame 17.95

Seared Jumbo Scallops Roasted garlic puree, avocado crema, turmeric radish **GF** 17.95

SIDES

Stir Fried Black Quinoa Shiitake mushroom, spring onion, peas, carrot, egg **GF** 8.95

Potatoes Pavé Table 13's take on scalloped potatoes **GF** 8.95

Logan Turnpike Mills Heirloom Grits Tasso ham **GF** 7.95

Roasted Local Organic Fingerling Potatoes Garlic, herbs, Parmigiano Reggiano, garlic aioli **GF** 7.95

Shoestring Potatoes White truffle oil, Parmigiano Reggiano, basil, chili flakes, smoked sea salt 7.95

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

Seared Wild Alaskan Halibut Elderflower buerre blanc, Valencia orange, pickled fennel and onion, roasted organic fingerling potatoes **GF** 32.95

Huli Huli Chicken Smoked half chicken, coconut sticky rice, pickled jicama, charred bok choy 28.95

Grilled 8oz Filet Mignon* Durham Ranch foie gras, red wine veal reduction, potato pave **GF** 39.95

Seared Breast of Duck* Brown butter sage gnocchi, caramelized onion, blackberry whiskey sauce 31.95

Gnocchi and Wild Mushroom Basil sauce, buratta cheese, caramelized onions 24.95

Slow Roasted Prime Rib* Truffle shoestring potatoes, horseradish, au jus, Petite Cut 38.95 / Full Cut 42.95

Grilled King Salmon* Housemade Northwest huckleberry white wine sauce, fingerling potatoes, herb glaze **GF** 31.95

Orange Spiced Organic Small Planet Tofu Wok seared organic tofu, Asian vegetables, pickled ginger, coconut jasmine rice, spiced sweet orange glaze 24.95

DESSERT

"Rolo" Dome Chocolate Mousse, Salted Caramel 10.95

Apple Crisp and Vanilla ice cream 10.95

Crème Brûlée 10.95

Sorbet 7.95

DESSERT WINES

Graham's 10 Year Tawny Port 10.5

Graham's 20 Year Tawny Port 16.5

Graham's 30 Year Tawny Port 26

Graham's 1980 Tawny Port 40

2016 Airfield Late Harvest Riesling 10



TABLE

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.