



## SMALL PLATES

<b>CRISPY BRUSSEL SPROUTS</b> toasted pecans, green apple, radicchio, sweet chili sauce	12
<b>CEVICHE</b> chef's preparation of the local catch	14
<b>WILD BAJA SHRIMP COCKTAIL</b> chili-vodka cocktail sauce, cilantro, scallion, avocado, cucumber	16
<b>AVOCADO &amp; CRAB TOAST</b> lemon aioli, shaved radish, herb salad	15
<b>OYSTERS ON THE HALF SHELL</b> chef's selection (6 ea.), green apple mignonette, tabasco, lemon, chili-vodka cocktail sauce	16
<b>SALT SPRING ISLAND MUSSELS</b> olympia provisions chorizo, white wine, garlic, shallots, fennel, tomato, toast points	21
<b>DUCK WINGS</b> sweet & spicy, peanuts, scallion, buttermilk dressing	16
<b>PORK BITES</b> pork belly, soy & ginger glaze, jalapeno, carrot, daikon, cilantro	15
<b>CHEESE &amp; CHARCUTERIE</b> rotating selection of gourmet cheese and cured meats served with tapenade, house pickled vegetables and artisanal breads	22
<b>CARNITAS FLATBREAD</b> salsa verde, jack cheese, pickled red onion, chipotle crema, cilantro	14

## SOUPS & SALADS

<b>FRENCH ONION SOUP</b> toasted baguette, gruyère, parsley	10
<b>SOUP DU JOUR</b> inspired daily	10
<b>CAESAR SALAD</b> little gem, marinated anchovy, black pepper and garlic crouton, parmigiana reggiano	9
<b>KALE &amp; SWEET POTATO</b> pomegranate seed, humboldt fog cheese, savory granola, lemon- honey vinaigrette	11
<b>WEDGE SALAD</b> baby iceberg, heirloom tomato, nueske bacon, buttermilk ranch, moody blue cheese, scallion, aged balsamic	12
<b>ADD PROTEIN TO ANY SALAD:</b>	
chicken	7
shrimp	9
salmon	10

## LARGE PLATES

<b>CRISPY SALMON</b> new zealand ora king salmon, white bean ragout, tuscan kale, prosciutto	26
<b>MARY'S CHICKEN</b> cremini mushroom, nueske bacon, mirepoix, red wine	25
<b>CAULIFLOWER STEAK</b> fennel & almond purée, pickled cauliflower, scallion pesto, smoked paprika	18
<b>TOMATO &amp; BEER BRAISED SHORT RIB</b> white cheddar yukon mash, honey glazed carrots, cipollini onion, red wine demi-glace	29
<b>WILD MUSHROOM PAPPARDELLE</b> housemade pappardelle, white wine, garlic, truffle tremor cheese	19
<b>STEAK FRITES</b> 8 oz. bistro filet, béarnaise sauce, parmesan fries, frisée, radicchio	25
<b>BEN'S BURGER</b> 8 oz. dry age blend, cheddar, iceberg lettuce, tomato, thousand island, bread and butter pickles, butter brioche, fries	16
<b>24 OZ. STEAK FOR TWO</b> creekstone 28-day dry-aged bone-in ribeye, confit yukon potatoes, root vegetables, red wine demi-glace	MP
<b>PORK CHOP AL PASTOR</b> red top farms 12 oz. kurobuta pork chop, sweet potato hash, fennel, apple, golden raisin	31
<b>WHOLE BRANZINO</b> cyprus branzino, spiced lentils, olympia provisions chorizo, blistered tomatoes, salsa verde	29
<b>SCALLOPS AND BACON</b> bay of maine u-10 scallops, parsnip puree, nueske bacon, trumpet mushroom, chestnut brown butter, frisée, watercress	34
<b>SIDES</b>	
<b>PIMENTO MAC &amp; CHEESE</b> hatch chili, garlic panko	9
<b>HONEY GLAZED CARROTS</b> hazelnuts, cilantro	9
<b>ROASTED CAULIFLOWER</b> chermoula	9
<b>YUKON MASHED POTATOES</b> aged white cheddar, chives	9
<b>FRENCH FRIES</b> ketchup and house aioli	9
<b>PETITE SALAD</b> heirloom tomato, cucumber, pickled red onion, lemon-honey vinaigrette	8