

SPRING 2018
BRUNCH

COCKTAILS



AMERICANO BIANCO. RINOMATO GENTIAN APERITIVO,
RIESLING-RHUBARB-THYME, SODA WATER. 10

MIMOSA. SPARKLING WINE & FRESH ORANGE | GRAPEFRUIT. 10

BLOODY MARY. HOUSE MARY MIX & FRESH LIME.
TOMATILLO INFUSED: VODKA | TEQUILA | MEZCAL
GARNISH: WHITE ANCHOVY | BEEF JERKY. 13

KHALEESI'S REIGN. PEAR-INFUSED VODKA, BROVO "PRETTY"
VERMOUTH, CHAMOMILE, LEMON, SPARKLING WINE. 13

COPPER APPLE COCKTAIL. HEARTWOOD'S BARREL-AGED GIN,
APPLE SHRUB, ST. RAPHAËL DORÉ, PIMENTO DRAM. 13

BRAMBLE ON. GIN, BLACKBERRY SHRUB, SHISO-AGAVE,
LEMON. 12

PIÑA PERFECT. MEZCAL, BRAULIO AMARO, PINEAPPLE GUM,
LIME. 13

BLACK HOLE SUN. PLANTATION DARK RUM, PINEAPPLE,
COFFEE, ALLSPICE. 12

THE USUAL. RITTENHOUSE RYE, AMARO NARDINI, DEMERARA,
CARDAMOM BITTERS. 13

MOCKTAILS



CUCUMBER LIMEADE. CUCUMBER, THYME, LIME, SODA. 6

WATERMELON COOLER. WATERMELON, BASIL, LIME. 6

VIRGIN MARY. HOUSE MARY MIX & FRESH LIME.
GARNISH: WHITE ANCHOVY | BEEF JERKY. 6

CAFE/FRESH JUICE



HERKIMER COFFEE. REGULAR & DECAF. 5

SMITH TEA: JASMINE | EARL GREY | PEPPERMINT |
CHAMOMILE. 5

JUICE: ORANGE | GRAPEFRUIT. 5

SIDES



SEASONAL FRUIT. 7

GREEK YOGURT & GRANOLA. 6

KUROBUTA BACON (4). APPLEWOOD SMOKED. 5

ORGANIC EGGS (2). 4.5

TALLOW: FRENCH FRIES | FINGERLING POTATOES. 5

SMALL PLATES



OYSTERS (6). CILANTRO, LEMON, MEZCAL-GUAVA
MIGNONETTE. 18

YELLOWTAIL. GRAPEFRUIT, AVOCADO, HORSERADISH,
LEMON-PAPRIKA VINAIGRETTE. 18

GEODUCK. LEMONGRASS, CUCUMBER, CILANTRO,
ESLETTE PEPPER. 19*

PARFAIT. PASSION FRUIT, YOGURT, CARAMELIZED PINEAPPLE,
COCONUT CRISPIES. 12

SALMON RILLETTES. SOUR RYE, CAPER, RED ONION,
CULTURED CREAM, OLIVE OIL. 14

KALE SALAD. PARMIGIANO-REGGIANO, OLIVES, QUINOA,
SERRANO HAM, LEMON. 14

THE ORIGINAL PROVISION. WAGYU BEEF JERKY, SESAME,
SPICY CHILI PRESERVE. 12

BRUSSELS SPROUTS. TALLOW, PICKLED CHILI, WHITE
ANCHOVY, PRESERVED LEMON AIOLI. 9

JAMÓN IBÉRICO DE BELLOTA. ACORN FED DRY CURED HAM,
BREAD, OLIVE OIL. (1.5oz) 29*

LARGE PLATES



BUTTERMILK PANCAKES. HUCKLEBERRY COMPOTE,
WHIPPED MARSCAPONE, ANISE-MAPLE SYRUP. 12

FRENCH TOAST. KUMQUAT MARMALADE, HONEY BUTTER,
ANISE-MAPLE SYRUP. 13

JAMÓN BENEDICT. CHALLAH, IBÉRICO DE BELLOTA JAM,
PIMENTÓN HOLLANDAISE, GEM LETTUCE SALAD. 21

SMOKED PORK SHOULDER HASH. WINTER SQUASH, ONION,
PRESERVED-LEMON AIOLI, SUNNY SIDE UP EGGS. 17

ROASTED HALIBUT. BROCCOLINI, FIDDLEHEAD FERNS, NORI,
IBERICO DE BELLOTA DASHI. 32*

GINGER CONGEE. CHINESE SAUSAGE, SAUTÉED GREENS,
SOFT EGG, PIMENTÓN CHILI OIL, CRISPY WONTON. 16

BEEF BURGER. BRIOCHE, GRUYÈRE, ARUGULA, PICKLED
ONION, HORSERADISH AIOLI, FRIES. 16 Add Egg 2 Add Bacon 4

NY STEAK & FRIED EGG. ONION SOUBISE, TALLOW POTATO,
MUSHROOM, GARLIC HERB VINAIGRETTE. 29

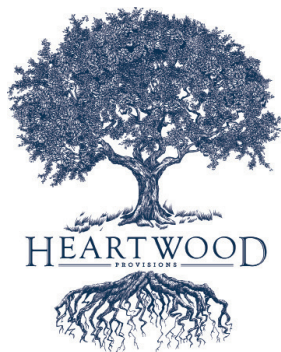
CHEF: *Varin Keokitvon*

BEVERAGE DIRECTOR: *Amanda Reed*

*consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

**contains nuts. Groups of 8 or more are subject to a 20% service charge.

1.5% service charge will be added to each guest check and distributed solely to the kitchen staff.



WINES BY THE GLASS

SPARKLING

- Luis Pato, Espumante Rose, Bruto, Beiras, Portugal, NV. 11*
Man Family Winery, Brut, Paarl, South Africa, NV. 12
Tattinger, La Francaise, Brut, Champagne, France, NV. 20

WHITE

- Nigl, Grüner Veltliner, Freiheit, Kremstal, Austria, 2015. 12*
Lyrarakis, Vilana, Crete, Greece, 2016. 11
Efesté, Riesling, Evergreen Vineyard, Ancient Lakes, Washington, 2014. 10
Savage Grace, Sauvignon Blanc, Red Willow Vineyard, Yakima Valley, Washington, 2016. 13
Saint Cosme, Viognier-Marsanne, Cotes-du-Rhône, France, 2016. 12
Gran Moraine, Chardonnay, Yamhill-Carlton, Oregon, 2015. 18

ROSÉ

- Ameztoi, Rubentis, Getariako Txakolina, Spain, 2016. 14*

RED

- Jean-Marc Burgaud, Gamay, Les Charmes, Morgon, Beaujolais, France, 2016. 13*
Cristom, Pinot Noir, Mt. Jefferson, Willamette Valley, Oregon, 2014. 20
Château de Coulaine, Cabernet Franc, Chinon, Loire Valley, France, 2015. 14
Two Vintners, Grenache, Columbia Valley, Washington, 2016. 14
Carlos Serres, Tempranillo, Rioja, Reserva, Spain, 2011. 11
Amavi Cellars, Cabernet Sauvignon, Walla Walla Valley, Washington, 2014. 18

BEER & CIDER

DRAFTS

- Stoup, German Style Pilsner, Washington. 8*
Holy Mountain, White Lodge Wit, Washington. 8
Balebreaker, Field 41 Pale Ale, Washington. 8
Hellbent, IPA, Washington. 8

BOTTLES & CANS

- Bitburger, Premium Pils, Germany. 6*
Anderson Valley, Blood Orange Gose, California. 6
Saison Dupont, Farmhouse Ale, Belgium. 12
Bear Republic, American Pale Ale, California. 6
pFriem, IPA, Oregon. (16.9 oz.) 12
Anchor, Porter, California. 6
Washington Gold Cider, Golden Delicious, Washington. 6
Finnriver, Dry-Hopped Cider, Washington. (500mL). 10
Clausthaler, Non-Alcoholic, Germany. 6