

SPRING
BRUNCH

COCKTAILS



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

MIMOSA. SPARKLING WINE WITH FRESH ORANGE OR
GRAPEFRUIT. 10

BLOODY MARY. TOMATILLO-INFUSED VODKA OR TEQUILA,
HOUSE MARY MIX, WHITE ANCHOVY AND OLIVE GARNISH. 13

KHALEES'S REIGN. PEAR-INFUSED VODKA, BROVO "PRETTY"
VERMOUTH, CHAMOMILE, LEMON, SPARKLING WINE. 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, WHITE ANCHOVY AND OLIVE
GARNISH. 6

CAFE/FRESH JUICE



HERKIMER COFFEE. 5

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

JUICE: ORANGE | GRAPEFRUIT. 5

SIDES



SEASONAL FRUIT. 7

GREEK YOGURT. 4

BACON (2). APPLEWOOD SMOKED. 5

SIDE EGGS (2). 4.5

TALLOW: FRENCH FRIES | FINGERLING POTATOES. 5

SESAME CURRANT BREAD. HONEY BUTTER. 5

SMALL PLATES



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

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

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 PANCAKE. HUCKLEBERRY COMPOTE, WHIPPED
MARSCAPONE, ANISE-MAPLE SYRUP. 14

FRENCH TOAST. KUMQUAT MARMALADE, HONEY BUTTER,
ANISE-MAPLE SYRUP. 15

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

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

CHICKEN THIGH. QUINOA TABBOULEH, SPICY PIMENTÓN,
CUCUMBER YOGURT. 21

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, 5

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

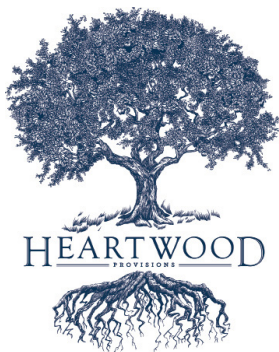
CHEF: Varin Keokitvon

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

- Luís Pato, Espumante Rosé, Bruto, Beiras, Portugal, NV. 11
MAN Family Winery, Brut, Paarl, South Africa, NV. 14
Taittinger, La Française, Brut, Champagne, France, NV. 20
Fattoria Moretto, Lambrusco, Emilia-Romagna, Italy, 2013. 10

WHITE

- Nigl, Grüner Veltliner, Freiheit, Austria, 2015. 12
Lyrarakis, Vilana, Crete Greece, 2016. 13
Gualdo del Re, Vermentino, Valentina, Tuscany, Italy, 2014. 11
Saint Cosme, Viognier-Marsanne, Cotes-du-Rhône, France, 2016. 12
Château Villa Bel-Air, Sauvignon Blanc-Semillon, Graves, Bordeaux, France, 2015. 15
Gran Moraine, Chardonnay, Yamhill-Carlton, Oregon, 2015. 18

RED

- Cristom, Pinot Noir, Mt. Jefferson Cuvée, Willamette Valley, Oregon, 2014. 20
Buil & Giné, Garnacha-Cariñena, Priorat, Spain, 2015. 12
Château de Coulaine, Cabernet Franc, Chinon, Loire Valley, France, 2015. 15
Carlos Serres, Tempranillo, Rioja, Reserva, Spain, 2011. 11
W.T. Vintners, Syrah, Destiny Ridge Vineyard, Horse Heaven Hills, WA, 2014. 16
Amavi Cellars, Cabernet Sauvignon, Walla Walla Valley, Washington, 2014. 18

BEER & CIDER



DRAFTS

- Chuckanut, Pilsner, Washington. 8
Georgetown, Bodhizafa IPA, Washington. 8
Avery, Ellie's Brown Ale, Colorado. 8
Holy Mountain, Black Beer, 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