



CURRENT

BISTRO

2120 4th Ave
Seattle WA

FROMAGE

chef's selection of domestic and imported cheeses -
market price

CHARCUTERIE

salame nostrano . 6

Fra'mani, Berkeley, CA

mortadella . 7

Fra'mani, Berkeley, CA

smoked uncured pancetta . 6.5

Fra'mani, Berkeley, CA

loukanika . 7

Olympia Provisions, Portland, OR

nduja prosciutto spread . 5

La Quercia, Norwalk, IA

SNACKS

fried marcona almonds . 5

marinated olives . 7

proven bakery sourdough | les pres sales . 6

goronzola stuffed dates | smoked salt, chives, aged
balsamic . 9

SPREADS & DIPS

each . 6 three . 15

served with crackers, flatbread, and fresh vegetables

whipped feta | greek yogurt, honey, toasted
sesame seeds

cauliflower-pesto | toasted almonds, olive oil

white bean hummus | roasted garlic, lemon
agrumato, parsley

RAW

beef tartare* | cured yolk, capers, shallot,
parsley, rye crackers . 14

scallop crudo* | lime, radish, serrano, sea salt,
agrumato . 15

northwest albacore* | calabrian chili,
anchovy, chicharron . 13.5

TARTINE

burrata | shaved asparagus, harissa-roasted baby
carrots, lemon agrumato, fresh herbs, baguette . 15

bucherondin | currant jam,
granola crumble, baguette . 13

spanish sardines | frisee, red wine vinegar,
orange, pizza aioli, herbed focaccia . 14

smoked salmon | capers, orange,
caraway, toasted rye . 14

SALADS & SOUP

soup of the week | cup . 5 bowl . 8

greens and grains | arugula, bulger, sprouted lentils,
snap peas, asparagus, green onion, goat cheese,
puffed quinoa, lemon citronette . 14

chicken 4 | steak 6*

roasted cauliflower | arcadian greens, mama lil's
peppers, preserved tomatoes, feta, shaved red onion,
toasted almonds, red wine-oregano dressing . 13.5

chicken 4 | steak 6*

ensalada de atún | olive oil poached nw albacore,
gigante beans, frisee, arugula, pickled red onion,
radish, olive, dill, soft egg*, lemon-dijon viniagrette . 15

little gem caesar | garlic confit, pecorino, pan
gratatto, creamy lemon-anchovy dressing,
cured yolk . 10

chicken 4 | steak 6*

beets & bleu | citrus, glacier bleu, marcona almonds,
aged sherry vinegar . 11

FLATBREADS

gorgonzola-fig | merlot-poached figs, gorgonzola,
rosemary, fig balsamic, walnut, smoked salt . 15

pancetta 4 | steak 6*

spring vegetable | shaved asparagus, smashed
english peas, roasted garlic, goat cheese, fresh herbs,
lemon zest . 14

chicken 4 | steak 6*

moroccan spiced chicken | confit garlic,
preserved lemon, feta, oregano . 15

salame | fresh mozzarella, mama lil's,
castelvetro olives . 16

rapini & anchovy | calabrian chili, pecorino,
preserved tomatoes, fresh garlic, parsley . 13

ENTRÉE

burger* | spicy hatch chile relish, arugula, smoked
provolone, jack mountain bacon, roasted garlic aioli,
potato bun . 17

side salad, kettle chips, or cup of soup

roasted chicken breast | english pea coulis, pea vines,
spring onion, preserved tomato gremolata . 23

grilled top sirloin* | twenty one day dry aged WA
beef, cauliflower puree, spiced cauliflower,
chimichurri . 25

pan seared scallops* | spring legumes, sprouted
lentils, lardon, warm harissa-bacon vinaigrette . 31

Chef de Cuisine, Leif Thornquist
Sous Chef, Jesse O'Dell
Bar & Restaurant Manager, Cristina Buenaventura
Director of Food & Beverage, Jon Langley

2120 4th Ave
Seattle WA

6am-3pm M-F
7am-3pm Sat/Sun



BREAKFAST & LUNCH

PASTRIES

Proven Bread & Pastry, Woodinville, WA

cinnamon roll . 6
ham & cheese croissant . 7
coffee cake . 5.5
blueberry muffin . 4

Essential Bakery, Seattle, WA

lemon-currant scone . 4.5
plain croissant . 3
pain au chocolat . 4
almond croissant . 4

BAGELS

with cream cheese . 4

Seattle Bagel Bakery, Tukwila, WA

plain
sesame
everything

AÇAÍ BOWLS

traditional | banana, granola . 10
city | shredded coconut, hemp seeds,
dried currants & apricots, banana,
granola . 12
protein | almond butter, toasted almonds,
shredded coconut, banana, granola . 13

BREAKFAST

maple granola & almond milk . 5.5
fresh fruit cup | seasonal selection . 6
ellenos yogurt cups . 4.5
avocado toast | rustic multigrain,
avocado mash, arugula . 9
add egg . 1
bagel & lox | toasted bagel, shmear,
pickled red onion, cucumber . 12.5
breakfast board | toast, fresh fruit,
avocado, hard-boiled egg, currant jam . 11
savory egg cups
artisan ham, provolone . 6.5
spinach, feta, mama lil's . 6.5

SALADS & SOUP

soup of the week | cup . 5 bowl . 8
greens and grains | arugula, bulger, sprouted lentils,
snap peas, asparagus, green onion, goat cheese, puffed
quinoa, lemon citronette . 14
chicken 4 | steak 6*
roasted cauliflower | arcadian greens, mama lil's
peppers, preserved tomatoes, feta, shaved red onion,
toasted almonds, red wine-oregano dressing . 13.5
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gigante beans, frisee, arugula, pickled red onion, radish,
olive, dill, soft egg*, lemon-dijon viniagrette . 15
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gratatto, creamy lemon-anchovy dressing,
cured yolk . 10
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*served with crackers, flatbread, and fresh
vegetables*

whipped feta | greek yogurt, honey, toasted
sesame seeds

cauliflower-pesto | toasted almonds, olive oil

white bean hummus | roasted garlic, lemon
agrumato, parsley

FLATBREADS

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gorgonzola, rosemary, fig balsamic, walnut,
smoked salt . 15
pancetta 4 | steak 6*

spring vegetable | shaved asparagus, smashed
english peas, roasted garlic, goat cheese, fresh
herbs, lemon zest . 14
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moroccan spiced chicken | confit garlic,
preserved lemon, feta, oregano . 15

salame | fresh mozzarella, mama lil's,
castelvetrano olives . 16

rapini & anchovy | calabrian chili, pecorino,
preserved tomatoes, fresh garlic, parsley . 13

SANDWICHES

side salad, kettle chips, or cup of soup

breakfast sandwich | artisan ham, beecher's
flagship, fried egg, ciabatta . 12

mortadella | olive spread, provolone,
red onion, herbed focaccia . 15

beecher's flagship | onion confit, baguette . 13

tomato & mozzarella | pomodoraccio tomatoes,
fresh mozzarella, arugula pesto, baguette . 13

roasted turkey breast | apricot mostarda, brie,
caramelized onion, ciabatta . 16

burger* | spicy hatch chile relish, arugula,
smoked provolone, jack mountain bacon, roasted
garlic aioli, potato bun . 17