

DINNER
4pm-10pm Tues-Sat



2120 4th Ave
Seattle WA

SALADS & SOUP

soup of the week | cup . 6

mixed greens | fresh strawberries, toasted pistachios, feta, sherry vinaigrette . 10

baby caesar | baby heads of romaine, shaved Reggiano Parmigiano, herb croutons, charred lemons, roasted garlic, anchovy dressing . 8

roasted cauliflower | roasted cauliflower, mixed greens, mama lil's peppers, sundried tomatoes, pickled red onion, almonds, oregano vinaigrette . 12
add chicken 6

FLATBREADS

fig and prosciutto | prosciutto, fig jam, gorgonzola, arugula . 15

carne | pepperoni, Italian sausage, fresh mozzarella, grated parmesan . 16

mediterranean | pickled peppers, sweet onions, kalamata olives, feta, oregano . 15

smoked salmon | smoked salmon, dill cream cheese, capers, chives . 17

SHARABLE SIDES

marcona almonds . 6

olives | roasted cured olives with preserved lemons . 6

hummus | baby vegetables, sumac, za'atar flatbread . 8

charred brussel sprouts | brussels sprouts, bacon, lemon aioli, sea salt . 8

blistered shishito peppers | shishito peppers, sriracha citrus aioli, garlic oil, sea salt . 8

roasted broccoli | broccoli, Himalayan pink salt, finishing oil . 8

grilled cheese | small sandwiches with Beecher's Flagship cheddar, Swiss, Havarti, sourdough bread, tomato soup with basil . 12

artisanal cheese | three house selected cheeses, fresh fruit, currant preserves, dried cherries . 16

charcuterie | prosciutto, mild coppa, soppressata, cornichons, red onion confit, grain mustard . 16

seafood platter | smoked salmon, smoked trout, scallops, colossal prawns, seaweed salad, cocktail sauce . 29

SWEETS

praline pecan ice cream . 6

cheesecake | New York style with fresh berries . 8

chocolate mousse cake | sweet cream . 8

For parties of six or more an automatic service charge of 18% will be added and fully distributed to server(s).
*According to the health department, raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.