

BOARDS

CHEESE & CHARCUTERIE | \$25

Two salumi, three cheeses, croccantini

CHEESE | \$25

Four cheeses, seasonal fruit, jam

SAUSAGE & CHEDDAR | \$22

Warm Olympia Provisions sausage, Tillamook slices and creamy havarti

SHARED PLATES

CRAB DIP | \$20

Dungeness crab, tarragon, leeks

BAKED BRIE | \$20

Apples, pecans, brown sugar, maple syrup, cinnamon

*TUNA TARTARE | \$25

Sashimi Grade Ahi, lemon zest, shallot, shishito, herbs, lemon infused oil
served on baked sesame wonton

STEAK BITES | \$25

Teres Major bites served with house made chimichurri and horseradish sauce

CHARDONNAY SHRIMP | \$25

Peel and eat prawns, cooked in chardonnay and old bay, served with cocktail sauce

HUMMUS | \$17

Served with veggies and naan

MAC & CHEESE | \$14

Havarti, sharp cheddar, nutmeg

ASSORTED PICKLES | \$10 OLIVES | \$6 ALMONDS | \$6

*ASK YOUR SERVER FOR

OUR WEEKLY SPECIALS*

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please alert your server of any food allergies so we can best assist you*

FLATBREADS

SPICY SAUSAGE | \$17

White sauce, spinach, provolone, mama lils

WILD MUSHROOM | \$17

Garlic confit, mushroom trio, shallot, fontina, truffle oil

CHICKEN ARTICHOKE | \$17

Chicken, artichoke hearts, pesto, fontina, capers, and dill

*contains nuts

HARVEST | \$17

Caramelized onion, arugula, prosciutto, butternut squash,
mozaarella and provolone, apple, pepita, crispy sage

SALADS

AUTUMN KALE | \$15

Brussels, butternut squash, quinoa, apple, cranberry, goat cheese, pickled red onion, walnuts
maple dressing

CAESAR | \$15

Romaine wedge, housemade caesar dressing, croutons, and shaved parmesan

CHICKPEA | \$15

Kale, pepita, walnut, cranberry, pommegranate, apple cider dressing

*Add Chicken \$6

POPCORN

TRUFFLE | CHEESE | MAPLE CINNAMON | \$10

DESSERT

COOKIES | \$4

PUMPKIN PIE | \$8