

brunch midwinter

P

## prologue

**razor clam chowder | \$15 |**  
new england style: cream, potato, bacon & thyme

R

**greek style cucumber, tomato & feta salad | \$12 | GF/VEG**  
persian cucumbers, heirloom tomatoes, mixed olives, feta, red onions, red wine vinaigrette

E

**arugula and red quinoa salad | \$12 | GF/VEGAN**  
creamy avocado, black beans, kernal corn, sweet pepper drops, zesty lime-cilantro dressing

**cheese plate royale | \$15 | VEG (GF crackers upon request - has almond)**  
goat cheese, triple cream brie, coconut gouda, fig & honey, crocantini crackers

L

## entrée

**monte cristo | \$17 |**  
ham & swiss on french toast, powdered sugar, raspberry jam, seasonal fruit and berries

D

**“croissandwich” | \$15 |**  
filled with prosciutto ham, swiss cheese & scrambled eggs, seasonal fruit and berries

D

**beef striploin rouladen | \$22 | GF**  
served atop parsnip “mashed potatoes,” honey glazed baby carrots

E

## dessert

**french kouign amann | \$12 |**  
lemon curd and blueberries

**classic cinnamon roll | \$11 | nut allergy**  
pecans, cinn-sugar, citrus-kissed icing

**chocolate mousse cake | \$13 | GF/VEGAN**  
coconut and raspberry accents

The King County Department of Health

would like to inform you that consuming raw or undercooked foods may contribute to your risk of food borne illness.

Parties of 6 or more are subject to a 20% automatic gratuity of which 100% will be paid to your service staff.

(We are not a nut-free facility.)

**we do *NOT* accept cash payment, thanks !**