

GROUP LUNCH

\$20

LARGE PLATES

Spring vegetable quiche, baby greens
Portabella mushroom patty melt
Croque Madame with bechamel and sunny up egg
Meatball sub, marinara, provolone fondue

DESSERT

Carrot cake, spiced caramel, cream cheese ice cream
Seasonal fruit cobbler
PB & J bon bons, milk shooter

\$25

SMALL PLATES

Soup of the day
Arugula, roasted carrots, beets, Flora cheese
Bacon wrapped rabbit pate, spicy mustard, crostini

LARGE PLATES

Chicken & malted waffle
Butcher's grind house burger, housemade red pepper relish
Pork tenderloin, wild mushrooms, potato puree, herb jus
Mussels, fennel pollen, white wine, toasted baguette

DESSERT

PB & J bon bons, milk shooter
Brown butter hazelnut cake, caramel sauce
Chocolate stout cake, seasonal ice cream

\$35

SMALL PLATES

Heirloom apple salad, frisee, champagne vinaigrette
Rabbit rilette, pickled vegetable salad, toasted baguette
Creamy onion soup, crispy shallots, parmesan crust

LARGE PLATES

Dungeness crab burger
Crispy skinned salmon, saffron potato puree,
mushroom ragu
Pan-seared chicken, roasted root vegetables, pan jus
Pacific NW lentil cake, heirloom carrot & kale salad
Bacon wrapped meatloaf, duck fat yukons, house made
kethup

DESSERT

Spiced brioche bread pudding
Cinnamon Apple tart, ice cream
Seasonal cheese cake