

Raw Bar

Six OYSTERS on the Half Shell*(GF) \$24

2 Carbajal(WA), 2 Beach Glass(WA), 2 Virginica(WA)
aged PEPPER sauce, citrus

Diver Scallop Crudo*(GF) \$19

pickled RAMP salsa verde, orange,
crispy Benton's country ham

Geoduck CLAM Tartare*(GF) \$16

fermented CHILE, mint, lime, aioli, fried saltines

Appetizer

Grilled Purple, Green, and White ASPARAGUS(GF)\$17

parmesan crusted poached EGG, hot pepper,
warm smoked bacon vinaigrette

Flatbread of the Day \$17

house cured tasso ham, nettles, new potato, pecorino

Entrée

Smoked Idaho Sturgeon (GF) \$38

grilled SPRING ONION & GREEN GARLIC,
crispy FENNEL rice cake, PEA LEAF chimichurri,
MINER'S LETTUCE

Double R Ranch Ribeye(GF) \$60

12oz steak, creamy BABY TURNIP & NETTLE gratin,
spring MUSHROOMS, foie gras butter

Slow Roasted LAMB(GF) \$34

house milled BLUE CORN hominy grits,
braised spring GREENS, crispy LEEKS,
smoky lamb jus

^^ - Contains Nuts *-Contains Shellfish
SUPPORTING LOCAL

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