# Lunch

11am-2pm

#### ~All Inclusive \$12~

# Spit Roasted Local Chicken

Brined, rubbed with garlic and herbes d'Provence

#### Pan Seared Pork Medallions

Served with an amazing almond, fig, and sherry sauce

# Northern Italian Lasagne

Ragu Bolagnese, spinach pasta, bechamella, parmigiano

#### Cured Meat Plate

A selection of excellent cured meats, olives, Reggiano & pickles

## Roasted Two Beet Salad

Resting on quinoa with goat cheese and parsley

## Country Style Pork Terrine

Walnut Dijon, cornichons, pickled red onions, arugula

#### **Brandade Gratin**

Swiss chard, cream, potatoes, house-made salt cod, croutons, tomato jam

#### Ribolitta

Hearty Tuscan bread and autumn vegetable soup, estate extra virgin olive oil

#### The Burger

6 oz Grass Fed Patty, freshly ground in-house harissa aioli, balsamic onions, arugula, manchego, brioche roll

Add: Bacon \$2

Fried Egg \$2

Truffled Pate \$4

### **Included Lunch Sides**

Ratatouille Breads/Butter OMG Spuds Porcini Polenta Cakes Big Salad Braised Greens House Pickles

# **Sandwiches \$7**

11am - when we run out

Ham | Gruyere | Butter | Dijon | Cornichon | Baguette Local Albacore | Egg | Olives | Herbs | Bagel "Croque" | Apple | Bacon | Mornay | Gruyere | Brioche Chicken Salad | Celery | Grapes | Bleu | Wheat Bread Roast Beef | Tomato Jam | Cheddar | Horseradish | Sourdough

#### ~Beverages~

#### No Booze

French Press Coffee \$2 Juice of the Day \$2 Milk \$2

Hot Tea \$2

House Made Sodas, et al

Ask your server for our seasonal selections \$3

glass / Bottle \$7/\$28 \$8/\$30 \$9/\$35
\$7/\$28
\$8/\$32
\$10/\$40
\$7/\$35
gIASS
\$8
\$9
\$10

#### **BEERS and CIDER**

See board for today's offerings.

Gin with our house-made tonic.

Cocktails (it is after 5 somewhere!!) Basil Gimlet Gin, fresh-squeezed lime juice, house basil syrup	\$9
Desperado Tequila, house cilantro syrup, fresh-squeezed lime juice, house ginger	\$9 beer.
Orange Snap Vodka, fresh-squeezed OJ, house ginger beer, house rosemary syrup.	\$9
Cablegram Bourbon, fresh-squeezed lemon juice, house ginger beer.	\$9
Lucky Peach Bourbon, pink peppercorn pickled peach,, house ginger beer.	\$9
Whatcom Sunset Vodka, house peach syrup, house blackberry syrup, bubbles.	\$9
Gin and House Tonic	\$5