

BILL OF FARE

WARM RUSTIC GRAND CENTRAL BAKERY

SLICED BAGUETTE WITH OLIVE OIL | \$6
add seasonal infused butter | +\$4

MUSHROOM RILLETTES | \$14
kenny & zuke's bagel chips

SMOKED TROUT DIP | \$18
kenny & zuke's bagel chips

LUMMI ISLAND WILD SALMON CAVIAR | \$30
tim's cascade potato chips, crème fraîche, chives

BRIAR ROSE CREAMERY CHEESES

à la carte | \$12 EA.
all three, with baguette | \$32

please inquire about today's selection

BURRATA BOARD | \$32
*burrata cheese, arbequina olive oil, savory fruit compote,
pickled seasonal vegetables, fresh fruit, grilled baguette*

JAMON IBERICO BELLOTA BOARD | \$100
*cinco jotas jamon iberico bellota, briar rose fresh cheese, fennel
pollen, marcona almonds, castelvetrano olives, seasonal spread,
fresh fruit, grilled baguette*

EMBELLISHMENTS

BEECHER'S ORIGINAL CRACKERS | \$3.50

FRIED MARCONA ALMONDS | \$4

CASTELVETRANO OLIVES | \$4

DRIED FANCY APRICOTS | \$4

TINY FISH CO.

rockfish in sweet soy | \$18
smoked mussels en escabeche | \$18
octopus with lemon and dill | \$18
smoked geoduck with black pepper | \$20

OLYMPIA PROVISIONS ROSETTE D'OREGON SALAMI | \$18
pinot noir, juniper, rosemary, sea salt