

# LUNCH

## SHAREABLES & SMALL PLATES

### MARINATED BEETS 13

Cashew tahini, balsamic quince,  
watercress, sesame cracker

### ARTISAN CHEESE & CHARCUTERIE PLATE 18

Seeded crackers, seasonal  
accompaniments

### GLAZED PORK BELLY 22

Herb salad, spicy nuoc cham dressing

### SEASONED FRIES 9

House-made aioli

### SEASONAL GREENS 16

Asian pear, lemon olive oil, balsamic,  
Humboldt Fog, mixed seeds

\*May contain raw or undercooked meats, poultry, seafood, shellfish, or eggs.  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs  
may increase your risk of foodborne illness.

A 20% taxable service charge will be added to parties of six or more. 100% of  
the service charge will be distributed to service personnel. An additional 3%  
taxable surcharge will also apply to all food items, 100% of which will be  
distributed to our culinary team and stewards working behind the scenes.



## MAIN COURSES

### AMERICAN WAGYU BEEF BURGER 23

Brioche bun, American cheese,  
shredded lettuce & onions, pickles \*

### PNW FISH & CHIPS 24

Fresh Lingcod, tarragon tartar sauce,  
malt vinegar fries\*

### FRIED CHICKEN SANDWICH 22

House-made chili oil, brioche bun,  
American cheese, shredded lettuce &  
onion, pickles

### GRILLED BAVETTE STEAK SALAD 25

Baby gem lettuce, marinated carrot,  
pickled shallot, blue cheese\*

### GRILLED ZUCCHINI 24

Paprika yogurt sauce, pine nut, pumpkin  
seeds, chimi, fresh herb salad

## DESSERTS

### LEMON POSSET 13

Cocoa nib crumble, bruleed meyer lemon

### GELATO AND SORBET 6

Single scoop, seasonal flavors