ARTISANAL FOODS

CAFE MENU

Caviar – Includes: Crème Fraîche and Blinis
Whitefish, Salmon, or Trout Roe $45 oz
White Sturgeon (CA) $85 oz
Kaluga (China) $85 oz
Oscietra (Israel) $90 oz

Charcuterie & Cheeses $12
Chef Selection 3 & 3

Salad of Charred Escarole $8
Red Wine Onions, Dunbarton Blue Cheese Fondue, Creamy Grits "Croutons"

Caesar Made to Order $9
Farm Fresh Poached Egg*, Anchovy, Bourbon Barrel Worcestershire, and Katz Vinegar

Lion Fish Ceviche* $9
Coconut, Citrus, Tempura Wasabi Leaf Chips

Jelly Fish "Calamari" Fries with Squid Ink Aioli $9

Piedmontese Beef and Octopus Carpaccio* $9
Black Garlic, Onion-Caper Vinaigrette, Toasted Brioche

Curry Kabocha Squash Soup $6
Baby Crudité, Sweet Potato, Brûlée Marshmallow Fluff

Charcuterie on Brioche Sandwich $9
Chefs Selection of Olympic Provisions Charcuterie, House Pickles, Tomatoes, Peppers, and Sir Kensington Dijonnaise

MontAmoré Grilled Cheese, Brioche, Local Honey $6

Pancakes with Seared Sonoma Foie Gras $14
Three Grape Gastrique

6oz Piedmontese Truffle and Foie Burger* $17
Truffle Egg, Foie Butter, Melkbus Gouda Truffle Cheese
+ Duck Fat Fries $4

Crispy Brick Chicken Thigh $14
Mary's Pasture Raised Organic Chicken, Mushroom Bread Pudding

Hand Cut Pappardelle Pasta $12
Artichoke "Barigoule", Wild Mushrooms, Shaved SarVecchio Parmesan

Baia Pasta Bolognese $14
Pork Sausage, Ground Lamb, Chicken Liver Confit, San Marzano Tomato, and Mirepoix
+ House-made Stracciatella $5

BEVERAGE

Lurisia Water	Still	750ml	$4
	Sparkling	750ml	
		500ml	$3
Q Drinks	Ginger Ale		$3
	Ginger Beer		$3

Som Drinking Vinegar (Changes Daily) $2

Freshly Roasted Local Coffee – French Press $4

DESSERT

Croissant French Toast $6
Caramel Apple Cider Sauce, Tahitian Vanilla Ice Cream

Hexx Chocolate Pot de Crème $4
Fennel Pollen, Orange Segments

– Chef Johnny Church –

@ChefJohnnyChurch @ArtisanalFoods

*Consuming raw or undercooked meat, poultry, seafood, shellstock, or eggs may increase your risk of food borne illness.