



Charcuterie & Cheese Platter 17/25

Hungar's Creek Manilla Clams 12
Chorizo Confit, Chinook Hops Butter, Seaweed, Grilled Baguette

Citrus Hops Cured Salmon 12
Salmon Bacon, Soy, Beet Crisp

Roasted Bone Marrow Canoe 16
Pickled Shallot, Arugula, Toast

Baby Kale Caesar 9
Citrus anchovy dressing

Harvest Salad 11
Brussels Sprout Leaves, Bacon Vinaigrette, Fresh Chevre, Roasted Mushrooms, Julienned Squash, Cherries

Sprouts & Squash 9
Wood Roasted Squash, Bacon, Mushrooms, Cherries

Truffle Cavatappi 6/9
Black Truffle, Cheddar Cracklin

Bascule Double Burger 13
Tomato Jam, Bacon Mayo, Fresh Cut Fries, House Cured Pickle

Maine Mussels 12
Pernod, Pimenton, Hops Butter, Fennel Pollen, Grilled Baguette

Duck Duck Goose 16
Corned Duck Hash, Poached Duck Egg, Foie Gras, Hollandaise, Chervil

Wood Roasted Amish Chicken 11
Fresh Thyme, Garlic, Pan Sauce

Wines on Tap

Millbrandt Riesling, WA 10

Vinum Chardonnay, CA 12

Tablas Creek Rose, CA 13

Dobbs Pinot Noir, OR 13

Cultivar Cabernet Sauvignon, Napa 13

Field Recordings Zinfandel Blend, Central Coast 12



Seared Maine Scallops 18
Parsnip, Glazed Baby Carrots, Sea Urchin Butter

Whole Roasted Sardines 17
Beluga Lentils, Capers, Parsley Vinaigrette

Line Caught Yellowfin Tuna 15
Bouillabaisse Vinaigrette, Chickpeas, Coriander Crust

BLT's 12
Pancetta, Apple Wood Smoked Bacon, Prosciutto, Roast Tomato, Fries

Short Ribs 15
Gnocchi, Hen of the Wood Mushrooms, Braising Jus, Horseradish Gremolata

Van Wells Lamb Milanese 14
Radish Fennel Salad, Arugula

Flatbread 10
Seasonal ingredients

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