

LUNCH | 11am to 3pm

soups daily selection red beet and pomegranate hazelnuts & crème fraiche	5
crispy chicken chop sliced & fried chicken breast, baby red lettuces, sweet & sour vinaigrette, crispy taro root	12
“louie louie” butter lettuce, romaine & arugula, louis dressing, avocado, oregon pink shrimp, deviled egg	13
golden beet salad endive, easter egg radishes, farro, candied macadamia nuts, parsley & lemon zest	10
browned butter semolina cake creamed braising greens, roasted carrots, rosemary, shallot agrodolce	13
mushrooms & pasta lagana pasta, hedgehog mushrooms, skagit bacon, brussel sprouts, cream, fresh herb & olive salad	12
grilled jambon sammy sweet red onion jam, whole wheat macrina roll, gruyere, frisee & green papaya salad	12
skagit river ranch organic beef burger & frites* havarti, dijon aioli, lettuce, fried shallots add skagit river ranch bacon \$2	13
charred & chilled hanger steak salad* arugula, red dandelion greens, sticky demi & frites, cocoa nibs, rogue blue cheese dressing, sea salt	16
grilled st. jude albacore* ginger sticky rice, blackened red peppers, mache, soy truffle reduction	14
smoked salmon flatbread cape claire wild smoked salmon, crème fraiche, fines herbes, shaved red onions	12

sides

frites | remoulade 5
simple greens | shaved parmesan, verjus & olive oil 5
deviled egg | smoked paprika 2
bread available upon request

TASTE Responsibly

Ⓟ TASTE Signature Salt is available for retail purchase | **\$3.99**

Craig Hetherington | executive chef
Taylor Johnson | sous chef