

soups	5
daily selection	
leek broth   spring vegetables, basil oil	
salumi chopped salad	12
red oak, endive, finocchiona, aged provolone, pickled hot peppers, dijon garlic vinaigrette	
steak, frites & blue salad*	16
grilled hangar steak, frites, demi glace, romaine, arugula, rogue blue dressing	
“louie louie”	15
butter lettuce, romaine & arugula, louis dressing, avocado, oregon pink shrimp, deviled egg	
pan seared cape cleare cod*	15
chickpea sopa, sweet pea puree, roasted fennel, baby turnips, baby beet tops	
chardonnay chicken salad (or) sandwich	9
free range washington chicken, chèvre, celery & grapes, bed of bibb	
half & half - half chicken salad (or) sandwich & cup of daily soup	8.5
spaetzle & grilled stokesberry chicken	12
sweet shelling peas, asparagus, cream, dijon, white wine	
fried green tomatoes	12
wheatberry salad, marinated feta, roasted beets, mint julep vinaigrette	
rockit pizza	11
mozzarella, fresh herb pistou, slow cooked romas, arugula salad	
smoked salmon flatbread	12
lummi island wild smoked salmon, crème fraîche, fines herbes, shaved red onions	
skagit river ranch organic beef burger & frites*	12
local gouda, dijon aioli, spicy pickled red onions, fried leeks, red oak lettuce	
griddled cheese sandwich & roasted tomato soup	9
add grilled jambon \$2	
sides	
frites   remoulade	5
simple greens   shaved curado, verjus vinaigrette	5
cinnamon beets   spiced crème fraîche, arugula	6
deviled egg   classic style	2

craig hetherington | executive chef  
zack chamberlain | sous chef

TASTE Responsibly  
 48% of these menu items come from Washington and Oregon