

barking frog

“ A p p e t i z e r s ”

Soup du Jour 10.

Oysters on The Half Shell

Mignonette du Jour

Half Dozen 20. *Dozen* 36.

Searced Hudson Valley Foie Gras

Chef's Choice 25.

Salty & Sweet Big Eye Tuna

Toasted Peanuts, Wasabi Sprouts, Asian Caramel 14.

Northwest Beef Tartare & Carpaccio

Red Onion Jam & Red Wine Jelly, Quail Egg 22.

Grand Marnier Prawns

Micro Greens, Orange Segments 19.

“ S e c o n d C o u r s e ”

Baby Arugula Salad

Local Apple, Candied Hazelnuts, Goat Cheese, Aged Sherry Vinaigrette 12.

Warm Dungeness Crab Timbale

Green Apple, Butter Braised Leek, Spiced Walnut 17.

Red Beet Carpaccio & Honeycomb

Orange & Baby Frisee Salad, Tarragon Vinaigrette 12.

Baby Romaine Caesar

White Anchovy & Lemon Aioli Bruschetta, Parmeggiano Reggiano 13.

“ F i s h M a r k e t ”

Searced Abi

Crispy Pot Stickers, Baby Bok Choy, Soy ~ Miso Butter Sauce 33.

Lemon~Herb Stuffed Rainbow Trout

Fregola Sarda, Apple Smoked Black Pepper Bacon, Pistachio & Golden Raisins 29.

Pan Roasted Sea Scallops

Confit Chicken Hash, Apple Bacon, Mirepoix, Beurre Blanc 32.

Seasonal Fish Dish

Market Price

“ B u t c h e r S h o p ”

Roasted Chicken & Agnolotti al Plin

Maitake Mushrooms, Toasted Pine nuts, Arugula Pesto Cream 29.

Smoked & Braised Kurabuta Pork Crépiniette

Controne Beans with Pancetta, Braising Greens, Piquillo Pepper & Olive Vinaigrette 33.

RR Ranch Signature Beef Tenderloin

Beecher's White Cheddar Gnudi, Wild Mushrooms, Semi Dried Tomatoes & Oil Cured Olives, Torn Basil, Gorgonzola Cream, Demi Drizzle 55.

American Kobe Shoulder Tender

Ricotta di' Bufala & Lobster Ravioli, Truffled Béarnaise, Pickled Fennel 36.

Anderson Ranch Lamb Shank

Caramelized Onions, Creamy Farro, Lamb Demi 39.

Executive Chef Bobby Moore

Sous Chef Jonathan James

*There is a \$6 charge for any split orders. One check and 18% gratuity for parties of 6 or more.
Washington State Department of Health would like us to inform you that consuming raw or undercooked foods may pose a health risk.*