

Grand Marnier Prawns	\$19
<i>Mixed Greens, Lemongrass Vinaigrette</i>	
Baby Romaine Caesar Salad	\$13
<i>Crouton Crumbs, White Anchovy, Parmigiano Reggiano,</i>	
<i>Add Grilled Chicken \$5</i>	
<i>Add Grilled Prawns \$6</i>	
Baby Arugula Salad	\$10
<i>Roasted Grapes, Tomme de Chèvre, Marcona Almonds,</i>	
<i>Aged Sherry Vinaigrette</i>	
Northwest Local Beef Burger	\$17
<i>Ninety Farms Beef, Mt. Townsend Creamery "Trailhead",</i>	
<i>Peppered Bacon, Crispy Fried Shallots, Roasted Tomato Aioli,</i>	
<i>Shredded Lettuce, Macrina Brioche Bun, French Fries</i>	
Chef B's Grilled Lamb Burger	\$14
<i>Red Wine Onions, Arugula, Gruyère, Garlic Aioli,</i>	
<i>on Brioche Bun with Sweet Potato Fries</i>	
Pulled Pork Sandwich	\$12
<i>Coleslaw, Sweet Potato Fries</i>	
Grilled White Cheddar Cheese Sandwich	\$10
<i>Cup of Soup du Jour</i>	
Artisan Cheese Flight	\$15
<i>Selection of Local Cheeses</i>	
Fireside Pizzetta	\$12
<i>Changes Daily</i>	
Fried Macaroni & Cheese Bites	\$10
Buttermilk Fried Calamari	\$12
<i>Garlic Lemon Aioli</i>	
Barking Frog Grilled Chicken Club	\$14
<i>Black Forest Ham, Apple Smoked Bacon, Lettuce &</i>	
<i>Tomato, Basil Aioli, Toasted Focaccia, Sweet Potato Fries</i>	
Small Fry	\$6
<i>Garlic, Sweet Potato or Regular</i>	

ENTREES

Available 5PM-10PM

Ginger Crusted Seared Scallops	\$18
<i>Beluga Lentils, Apple Bacon, Pea Vines,</i>	
<i>Maitake Mushrooms, Cipollini Onions, Smoked Almonds,</i>	
<i>Green Curry Coconut Sauce</i>	
Risotto Stuffed Quail	\$22
<i>Bufala di Ricotta, Heirloom Cherry Tomatoes, Micro Basil</i>	
<i>10 Year Balsamic, Lemon Olive Oil</i>	
Grilled New York Steak	\$27
<i>Hand Crafted Fries, Demi Glace</i>	

*Washington State Department of Health would like us to inform you that
consuming raw or undercooked foods may pose a health risk.*