

barking frog at willowsLODGE

bread service

assortment of fresh baked grand central bakery breads/butter du jour 8.
wildflour gluten free bread available 10.

s m a l l p l a t e s

fresh northwest oysters* 19. half dozen/dozen 36.

local tomato & burrata salad

pickled pence orchards peaches/hazelnut basil pesto/arugula/urfa biber/olive oil 18.

compressed ecolibrium farm cucumbers

verjus compressed cucumber/purslane/house made ricotta/tamarind dressing/sesame/pepitas 14.
add cured salmon roe 6.

baby romaine salad

focaccia/marinated swiss chard/chive/parsley/lemon zest/grana padano
white anchovy-porcini vinaigrette 16,

glazed heirloom carrots

coffee glaze/labneh/toasted almonds 14.

red beet salad

whipped goat cheese/endive/frisée/radicchio
candied cocoa nibs & pistachio crumb, honey-citrus vinaigrette 16.

s h a r e p l a t e s

toro crudo

togarashi aioli/ginger marinated cucumbers/garlic purée/shiso/furikake 20.

mussels*

leek/garlic/lemon/white wine/parsley/marsala cream sauce/grilled bread 22.

grilled mediterranean octopus

grilled summer squash/charred eggplant purée/aged sherry onions/fried chickpeas/gremolata/chili oil 28.

pure country beef tartare*

shallot/cornichons/capers/roasted garlic-dijon aioli/grilled baguette 24.

hand made egg yolk ravioli & house made sausage*

wild mushroom/edible acres farms eggplant/basil pistou/grana padano 40.

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

f r o m t h e s e a

wild king salmon *

local melon /chilled beets/tarragon-champagne vinaigrette
toasted coconut/fennel/lemon zest 36.

seared ahi

lemongrass basmati rice/tempura farm green beans/almonds/blackberries
garlic mirin butter sauce 38.

chef's seasonal

market price.

f r o m t h e l a n d

sunrise farms roasted chicken

potato gratin/farm green beans/dijon-chicken demi 34. half/42. whole

beef*

choice of:

8 oz. beef tenderloin

16 oz. bone-in ribeye

poblano-corn fritter/wild mushrooms/three sisters succotash/veal demi-glace 65.

add 6 oz. maine lobster tail* 30.

add hand made egg yolk ravioli* 15.

pure country pork chop

white cheddar gnocchi/lacinato kale

red wine cippolini/bourbon-maple-lemon glaze/jalapeno-corn foam 42.

harissa spiced cauliflower steak

black chickpea hummus/swiss chard/marcona almond

pickled turmeric onions/arugula parsley red onion salad/red pepper rouille 36.

s i d e s

wild mushrooms 12. / egg yolk ravioli* 20.

herbed frites 10. / poblano-corn fritter 10.

e x e c u t i v e c h e f b o b b y m o o r e

s o u s c h e f d e n a l i f o g l i e t t i

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