
Winter Menu

Small Plates

Bacon Wrapped Dates \$5
stuffed w/Goat Cheese

Onion-Potato-White Cheddar Soup
\$4 for cup \$7 for bowl

Artisan Cheeses & Crackers \$10
3 cheeses from 3 countries

Curried Lamb Meatballs \$6
w/Fennel Tomato Sauce

Crab n' Scallop Cakes \$9
Lemon Caper Aioli. Pickled Peppers

Yam & Garlic Terrine \$5

Calzone du Jour \$10
Always vegetarian w/Soup or Salad

Bread & Cracker Basket \$2
w/Whipped Butter

*****10 CORKAGE FEE ON ANY
BOTTLES OF WINE PURCHASED IN
THE STORE OR BROUGHT IN****

Salads

Golden Beets. Roasted Fennel. Crispy Prosciutto
White Balsamic Dressing \$8

House Made Caesar. Pecorino Romano
\$4 for small \$7 for large

Organic Greens. Sherry Vinaigrette
\$4 for small \$7 for large

\$4 Add Roasted Chicken or Smoked White King Salmon

Big Plates

Cabernet-Braised Beef \$18
over roasted winter vegetables \$18

Wild Alaskan Salmon \$23
poached in Tomato-Saffron-Fennel Broth
& served w/Garlic Aioli & Fingerling Potatoes

Roasted Duck Lasagna \$18
w/Spinach, Mushrooms, and Fontina

Daily Specials
See Front Board or Ask your Server

The Ministry of Health of Whatcom County, would like to remind us all that not fully cooking foods such as beef, tuna, and eggs can cause food borne illness.