

Starts

Oregano Fry Bread - 4

basil crème fraiche and tomato puree

Soup of the Day - 3/5

with fresh grand central bread

Smoked Whitefish Spread - 6/9

pickled vegetables, dijon-horseradish sauce and crackers

Cheese Platter - 13

variety of cheeses, roasted garlic, house cured bacon, fresh fruit and red wine caramel

Mussels Diabla - 10

*spicy white wine, garlic and tomato broth
(...also available in a ginger sake broth)*

Chicken Paté - 7

*prosciutto wrapped chicken liver mousse with apple onion jam,
pear mustard, bread and crackers*

Spicy Ceviche - 9

daily catch, lime, cilantro, onion, birdseye chili and tomato served with fresh fried tortilla chips

Basil and Garlic Chili Prawn Skewers - 9

napa cabbage slaw and coconut cashew sauce

Charcuterie Plate - 13

*paté, genoa, copa, sopresata, finocchiona, harissa olives, red pepper aioli,
peppers and grand central bread*

Tombo Tuna Trio - 14

sesame seared, tartar and sashimi with seaweed salad, soy sauce, sweet soy and wasabi mayo

Starter Salads

Field Greens - 4/7

millennium farms greens with house sherry vinaigrette

Spinach and Poppy Seed Salad - 5/8

cashews, poppy seeds, dried figs and cranberries in an apple cider vinaigrette

Roasted Red Pepper and Parmesan - 5/8

*baby greens tossed in roasted red pepper vinaigrette topped
with parmesan and pine nuts*

Caesar Salad - 5/8

*whole leaf romaine, house caesar dressing and fried wontons
add chicken: pulled, crispy or grilled - 3*

Candied Almond and Citrus Salad - 5/8

*fennel, fresh citrus, pears, shaved sunchokes and candied almonds in a
cranberry vinaigrette topped with sunchoke chips*

Entree Salads

Greek Salad - 8

spinach, marinated onions, olives, cucumber and tomato in a creamy feta and oregano dressing

Apple and Beet Salad - 9

rogue blue cheese, roasted beets, washington apples, walnuts and sherry vinaigrette

Chicken Salad with Crispy Bacon - 10

*chopped green leaf lettuce, pulled chicken, shaved radish, roasted corn, crispy bacon, snap peas,
cherry tomatoes and garlic croutons tossed with blue cheese or ranch dressing*

Smoked Trout Salad - 10

*house smoked trout, peppery greens, green beans, egg, potatoes, olives, fennel and roasted red peppers
in a creamy kalamata olive dressing*

Asian Chicken Salad - 10

*crispy rice noodles, pulled chicken, napa cabbage, green leaf lettuce, fresh citrus, onions,
cilantro and sesame seeds in a creamy sweet chili dressing*

Dinner

Catch of the Day - 13

paprika dusted with potato pancake, wilted peppery greens and sorrel aioli

Bourbon BBQ Pork Spare Ribs - 12

braised kale and red pepper cheese cornbread with honey-jalapeno butter

Chicken Fried Chicken - 12

panko crusted, all natural draper valley farms thigh with sweet potato hash and sauteed green beans

Pork Tenderloin with Passion Fruit and Habenero Sauce - 13

carlton farms natural pork with stewed beans and a spicy corn sautee topped with cotija cheese

Idaho Trout Picatta - 11

topped with picatta sauce served with saffron rice and roasted onion, fennel and bell pepper

Pulled Pork Sandwich - 9

*braised cascade natural pork topped with creamy coleslaw on ciabatta, served with sweet potato fries
in your choice of our four chili hot sauce or bourbon bbq sauce*

Grilled Sirloin with Chimichurri - 15

7oz cascade natural sirloin with roasted fingerling potatoes and sauteed asparagus and mushrooms

Lamb Burger - 11

local goat cheese, roasted red peppers, red pepper aioli and marinated onions, served with fries

Quinoa-Mushroom Veggie Burger - 8

house made, served with fries • add cheese - 1

Burger Burger - 8

6 oz. cascade natural beef with fries • add cheese - 1

* 20% gratuity on parties of six or more