

Over and Out.

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 - 12

seasonal select 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 ginger sake broth)*

Ceviche - 9

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

Basil and Garlic Chili Prawn Skewers - 9

nappa cabbage slaw and coconut cashew sauce

Charcuterie Plate - 13

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

Chicken Paté - 7

onion apple jam and pear mustard with bread and crackers

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 - 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 - 5/8

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

Candied Almond and Citrus - 5/8

fennel, fresh citrus, pears and candied almonds in a cranberry vinaigrette





Dinner 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, 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, egg, green beans, potatoes, olives, fennel and tomato in a creamy kalamata olive dressing

Asian Chicken Salad – 10

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

Dinner

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*

Lamb Burger - 11

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

The Grinder - 9

*local zenner jalapeno cheddar frank on a hoagie topped with sauerkraut
served with stone ground mustard and fries*

Chipotle Elk Burger - 13

*6oz. elk patty with crispy onions, pepper jack cheese and chipotle mayo
served with fries*

Pulled Pork Sandwich - 9

*braised cascade natural pork shoulder, topped with creamy slaw, served with sweet potato fries.
choose spicy 4-chili or bourbon bbq.*

