

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

Sandos

choose soup, salad or fries • sweet potato fries add .50

Reuben - 9

pastrami, sauerkraut, swiss cheese and house made thousand island dressing on grand central rye

Grilled Cheese - 6

tillamook cheddar cheese on grand central como • add bacon - 1.50

Peppered Bacon Turkey Club - 9

oven roasted turkey, peppered bacon, lettuce, tomato, swiss and mayo

stacked high on toasted grand central bread

Smoked Trout Sandwich - 9

smoked Idaho trout, oven roasted onion, fennel and bell peppers, dijon-horseradish

cream pressed on grand central kalamata olive bread

Four Horsemen Pulled Pork Sandwich - 9

braised cascade natural pork with coleslaw on ciabatta, choose four chili hot sauce or bourbon bbq sauce

Grilled Veggie Melt - 8

oven roasted onion, bell pepper and fennel, cheddar and swiss, with thousand island dressing

Quinoa-Mushroom Veggie Burger - 8

house made, vegan patty • add cheese - 1

Burger Burger - 8

6 oz. cascade natural beef • add cheese - 1 • add bacon - 1.50

Lamb Burger - 11

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

** 20% gratuity on parties of six or more*