

## FOOD MENU

### **BOARDS**

*house made hot honey, roasted garlic, olives, seasonal fruit,  
pickled red onions, black pepper crackers  
gluten-free crackers + \$2*

CHARCUTERIE	\$26
locally sourced cured meats and artisan cheese	
CHEESE	\$22
artisan cheese	

### **SALAD AND SOUP**

*add chicken +\$6 / add grilled prawns +\$10 / add salmon +\$13*

SEASONAL SALAD	\$14
mixed greens, cucumber, green onion, toasted panko honey roasted cashews, house vinaigrette	
CAESAR SALAD	\$14
romaine, parmesan, croutons, house dressing	
FRENCH ONION	\$7
Maryhill white wine, beef stock, onions, baguette, swiss	
CLAM CHOWDER	cup \$7   bowl \$14
bacon, clams, potato, cream, fresh herbs	

### **SHAREABLE PLATES**

GRAND CENTRAL BREAD	half \$8   full \$13
bistro oil or butter	
<i>add roasted garlic +\$1</i>	
BAKED BRIE	\$17
Sithean Acres blackberry honey, roasted garlic, toasted baguette	
HUMMUS & CRUDITÉ	\$18
seasonal crisp veggies, toasted pita, pickled onion, mixed olives, mama lil's peppers,	
SPINACH ARTICHOKE DIP	\$17
toasted pita and seasonal crudité	
SALMON CAKES*	\$20
panko breaded, lemon aioli, mixed greens	
MEDITERRANEAN SIZZLE PRAWNS*	\$23
Maryhill white wine, prawns, shallots, olives, mama lil's, lemon	
SIZZLE MUSHROOMS	\$18
local mushroom blend, garlic, shallot, white wine, herbs, butter	
STEAK BITES*	\$21
tenderloin steak, served medium, mushrooms, garlic, shallot, herbs, dijon, Maryhill red wine, butter	
TRUFFLE CHIPS	\$5
kettle chips, truffle seasoning	
SPICY MARINATED OLIVES	\$9
castlevetrano, tangerine, chili	
MARCONA ALMONDS	\$8
house-seasoned	

-Parties of 8 or more will have an automatic gratuity added

-No more than 2 tabs and/or credit authorizations per group

-Any tabs left open will have a 22% gratuity added  
to serviced products

*\*Consuming raw or undercooked, meats, poultry, shellfish or eggs may increase  
your risk of food borne illness*

## HANDHELDS

*substitute truffle chips +\$2*

### CAPRESE SANDWICH

fresh mozzarella, garlic aioli, heirloom tomatoes, \$20  
mixed greens, basil, balsamic, pickled onions,  
ciabatta, kettle chips

*add chicken +\$6*

### BISTRO BURGER\*

goat cheese, grilled onions, garlic aioli, \$21  
mixed greens, brioche bun, kettle chips

## FLATBREADS

### VEGGIE \$18

garlic oil, mozzarella, sundried tomatoes, artichokes,  
balsamic glaze, chili flakes, green onions

*add chicken +\$6 / add prosciutto +\$4*

### ITALIAN \$22

garlic oil, mozzarella, Toscana Salame, shallots, basil  
*add hot honey drizzle +\$2*

## FEATURED ITEMS

### SMOKED SALMON BOARD \$25

cold-smoked salmon, dill cream cheese,  
mustard caviar, capers, house-pickled onions

*pair with our Sauvignon Blanc*

### PESTO SALMON

pan-seared salmon, cashew pesto, mixed greens, \$26  
heirloom tomatoes, toasted panko

*pair with our Primitivo*

## DESSERTS

### LEMON MERINGUE TARTLET \$14

graham cracker crust, seasonal berry sauce

### CHOCOLATE HAZELNUT CAKE

buttercream, meringue, seasonal berry sauce \$14

### ICE CREAM SANDWICHES \$8

Ruby Jewel, rotating flavors

## WHIMSY CHOCOLATES

### MINI SALTED CARAMELS \$6

dark or milk chocolate

### TRUFFLES AND MELTAWAYS \$13

ask your server for the current selection

## BEER & NON-ALCOHOLIC

### BEER

ROTATING LOCAL BEER SELECTION \$7

**FLAT MINERAL WATER \$4**

**BOTTLED SODA \$4**

Sprite or Coke, cane sugar

### SPARKLING WATER

plain, blood orange, limonata \$4

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## LUNCH SPECIALS

Monday-Friday 12pm-3pm

### **Choose two for \$15**

*Add a glass of Wine Maker's Red, Wine Maker's White or our featured glass for \$8*

#### **BISTRO SLIDER**

beef patty, goat cheese, mixed greens, caramelized onions, garlic aioli, kettle chips

#### **CAPRESE CHICKEN SLIDER**

fresh mozzarella, garlic aioli, heirloom tomato, basil, balsamic, pickled onions, mixed greens, kettle chips

#### **ITALIAN FLATBREAD**

garlic oil, mozzarella, Toscana Salame, shallots, basil

#### **VEGGIE FLATBREAD**

garlic oil, mozzarella, sundried tomatoes, artichokes, green onion, chili flakes, basil, balsamic glaze

#### **CLAM CHOWDER**

bacon, clams, potato, cream, fresh herbs

#### **CAESAR SALAD**

romaine, parmesan cheese, croutons, house made caesar dressing

#### **SEASONAL SALAD**

mixed greens, cucumber, green onion, toasted panko, honey roasted cashews, house vinaigrette

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*\*Promotion cannot be combined with other discount*

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## CHEF'S SPECIALS

*Featuring rotating items throughout the seasons,  
utilizing fresh local ingredients*

### OYSTERS ON THE HALF SHELL

*available every day after 2pm  
Sourced from Willapa Bay, WA  
\$36 / dozen  
\$3.50 / single*

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### SMOKED OYSTER DIP

smoked Willapa Bay oysters, cream cheese,  
dill, lemon, capers, crackers, sweet bell peppers  
\$26

### PRAWN COCKTAIL

poached prawns, chipotle remoulade,  
sweet chili cocktail sauce, lemon  
\$18

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