

## Appetizers

### Pork Belly Lettuce Cups 11 ½

Crisp Pork Belly, Butter Lettuce Cups, Hoisin, Bing Cherry Sambal, Scallion & Marinated Cucumber-Mint Salad

### Calamari Picante 11 ¾

Pan Roasted Calamari Steak, Shallots, Garlic, Tomato, Red Chile, Green Onions, Herbs & Lemon

### Lumpia (Filipino Spring Roll) 11 ¾

Duck Confit, Shredded Carrot, Onion, Celery & Huckleberry Plum Sauce

### Sage Grilled Cheese 9 ½

Prosciutto, Sage, Gruyere Cheese, Arugula, Pickled Grapes  
Gaston's Panini Bread

### Ale Plate 12 ¾

Smoked Muenster Cheese Spread, Cured Meats, Fennel Almonds, Apricot Chutney, Candied Jalapeno & House Crackers

**\*\*Add 1 ounce of Fole Gras - \$9**

### Twisted Shrimp Cocktail 11 ¾

Horseradish Panna Cotta, Charred - Chile - Tomato Sauce, Radish & Avocado

### Roasted Cauliflower 9 ¾

Poblano Pepper Marmalade, Green Onions, Goat Cheese, and Tempura Crunchies

### Fried Local Ballard Cheddar Cheese Curds 9 ½

served with Buffalo Ranch

### Pita "Nachos" 10 ½

Pita Chips, Smothered Baba Ganoush, Crushed Falafel, Pico de Gallo, Sriracha Tahini Sauce & Herbs

### Beet Home Fries 9 ½

Japanese Mayo, 7 Spice & Green Onion

**Russet Fries 4 ½**

Hand cut daily, Served with Truffle Aioli

**Sweet Potato Fries 5 ½**

Cranberry Ketchup

**Pomme Frites 5 ½**

Hand Cut Daily, Seasoned with Malt Vinegar, & Parmesan

**1 ounce Fole Gras 9-**

## Soups

### Special Soup of the Day – Cup or Bowl \$MP-

Ask Server

## Roughage & Veggies

### House Salad 6 ½

Mixed Market Greens, Vegetable Confetti, Parmesan & Coriander Vinaigrette

### **NEW** Brussel Sprout 9

Fried Brussel Sprouts, Basil, Mint, Cilantro, Pickled Onions, Candied Jalapeno, Shredded Red Cabbage & Sweet-Chile Dressing

### Beets 9

Sugar Snap Peas, Pickled Fennel, Parsley, Dill, Sweet Roasted Pecans, Goat Cheese, Apple Chips, Arugula & Tarragon Vinaigrette

### Caesar 9

Romaine Hearts, Pico de Gallo, Shaved Parmesan, Potato Ruffles & Smokey Caesar

### Grilled Salmon 12 ¾

Mixed Greens, Grilled Skuna Bay Salmon, Pine Nut Brittle, Blue Cheese Crumble, Tomatoes & Citrus Vinaigrette

### Baby Ice Berg 10

Oven Dried Tomatoes, Crispy Pork Belly, 10,000 Island Dressing, Ballard Farms Cheddar Curds & House Cracker

### Duck Confit & Brie 10 ¾

Butter lettuce, Duck Confit, Red Onion, Scallion, Brie Beignets, Cranberry Relish & Sherry-Honey-Mustard Vinaigrette

## Pasta

### Ask Your Server about Additions to your pasta

### Baked Ravioli 14 ½

Fresh Folded Pasta, Ricotta and Mushroom Stuffed Folded, Tomato Cream Sauce & Arugula Pesto

### Mac n' Cheese ½ order 7 or Full Order 13

4 Cheese Sauce, Elbow Macaroni & Fresh Herbs,

## Entrees

### "Figgy Piggy" Pork Chop 22 ¾

Moroccan Carrot Puree, Brown Butter-Herb Farro & Balsamic-Fig Jam

### Grilled Skuna Bay Salmon 23 ½

Skuna Bay Salmon Fillet, Red Curry-Coconut Sauce, Jasmine Rice, Soy Roasted Peanuts, & Marinated Cucumber-Mint Salad

### Pan Roasted Monkfish 25

Prosciutto Wrapped Monkfish, Hazlenut-Ancho Chile Romesco Sauce, Melted Leeks & Roasted Marbled Potatoes

### Steak & Potatoes 25

Hand Cut Angus New York Strip Steak, Potato Puree, Mushroom Conserve, Oven Dried Tomatoes & Pan Reduction Sauce

### "Holy Mole Smoother" Grilled Chicken Thighs 19 ½

Grilled Marinated Chicken Thigh, Espresso Mole Sauce, Fry Bread, Cucumber Pico de Gallo & Queso Fresco

### Blueberry Prawns & Waffle 21 ¼

Sugar Snap Peas, Jumbo Prawns, Blueberry-White Wine-Butter Sauce & Jasmine Rice-Tarragon Waffle

### Blue Corn Crepe Crab Enchiladas 22 ¾

Cilantro-Roasted Pablano Pepper Rice, Carrot-Jicama Slaw & Saffron Mornay

### 48 hr. Idaho Kobe Beef Brisket 21 ¾

Slow Braised Local Kobe Brisket, Millet Cheddar "Polenta" Cake, Braised Kale, Pine Nuts, Horseradish Whip & Pan Reduction Sauce

## Burgers & Paninis

### Brie Burger 12 ½

½ Pound Double R Burger, Brie Cheese, Truffle Aioli, Arugula, Tomato, Balsamic Onion Marmalade, Gaston's Brioche Bun

### Lamb Burger 12 ½

½ Pound Spiced Lamb Burger with Pickled Red Onions, Tomato, Cucumber, Feta-Oregano Pesto, Arugula, Gaston's Brioche Bun

### Vegetable - Quinoa Burger 11 ¾

House Quinoa Patty, Lemon-Tarragon Greek Yogurt, Sprouts, Tomatoes, Cucumber, Gaston's Brioche Bun

### Cubano 11 ½

Pork Belly & Prosciutto, Candied Jalapeno, Zucchini Pickle, Gruyere Cheese, Whole Grain Mustard, Gaston's Hoagie Bun

### Duck Po' Boy 12

Duck Confit, Pickled Fennel, Apricot Jam, Whole Grain Mustard, Gaston's Hoagie Bun

Veggie

Additional Sides