



## boards

*chef's choice* | selection of five handmade meats, house pickles, grain mustard, baguette 18  
add briar rose *cheese* 5/ea

*european* | selection of regionally inspired meats, housemade vegetable preserves

choose *spanish, french, or italian*

eight meats 26/eleven meats 34

add *cheese* 5/ea

*oregon picnic* | selection of handmade meats, briar rose cheese, spicy salami spread, market vegetables, accompaniments

five meats 29/eight meats 38

taste of oregon wine flight 16

olympia provisions *ham* | capicola, landrauchschinken, sweetheart

ham, with dijon, sour butter,

dill pickles 17

briar rose *cheese* | selection of 3 local cheeses, jam, pickles, fruit, toast 17

*sausage* from the coal grill | kasekrainer, bratwurst, smoked chorizo, smoked kielbasa, or italian

with whole grain mustard

8 each / 38 all

add house sauerkraut 6

assorted *mustards* | hot pepper, honey, smoked huckleberry, dijon, whole grain

1 each / 4 all

## charcuterie & seafood towers

*petit* 55

6 oysters\*, capicola lox\*, dungeness crab, selection of five meats, garnishes

*grand* 90

15 oysters\*, capicola lox\*, dungeness crab, whitefish spread, selection of eight meats, garnishes

## DINNER



## seafood bar

*oysters* on the half shell, with wasabi leaf granita

hama hama\* (WA) 3.25

nevor torkes\* (OR) 3.25

sea cow\* (WA) 3.75

purple savory clams\* (WA) 1

*dungeness crab*, housemade rye toast, louie dressing, carrot kraut, pickled mustard seeds 12

smoked *whitefish* spread, spring crudité, crostini 10

spicy capicola *lox*\*, salted cucumber, fermented chili cream cheese, crostini 9

## smaller

roasted mushroom & spring leek *soup*, almond, green garlic salsa 10

little gem *lettuces*, baby turnip, bacon, croutons, fermented spring onion vinaigrette 12

garlic chive *fettuccine*, porcini, green garlic, pickled chili, pecorino 17

roasted fresh dug *red gold potatoes*, pickled soft egg, green garlic, baby mustard greens 13

sourdough *crêpes*, rhubarb, fromage blanc, pistachio, arugula, minted pea purée 14

seared *scallops*\*, roasted morel mushrooms, asparagus and caraway purée, cured egg yolk\* 24

## larger

marion acres pasture raised *chicken*, grilled artichoke, amish butter polenta, herb flowers, chicken jus 28

*mahogany clam*\* frites, salami capri, aqua pazzo, castelvetro olive, gremolata, spicy aioli\*, french fries 18

grilled flat iron *steak*, french fries, fermented red chili butter, aioli\* 25

olympia provisions northwest *burger*\*\*  
salami and beef grind, smoked provolone, butter lettuce, dijonnaise, full sour pickle, on a potato bun, served with fries & aioli\* 15

## family style

*halibut* porterhouse, dungeness crab & smoked whitefish risotto 65

16oz dry aged new york *strip steak*, grilled asparagus, roasted potatoes & mustard greens, opnw steak sauce 65

\* consuming raw or undercooked meats, poultry, seafood, shellfish, dairy, or eggs may increase risk of foodborne illness. \*\*May contain nuts. Aioli contains raw eggs. Olives may contain pits. Wild mushrooms are not an inspected product. 20% gratuity added to parties of 6+