

#### starters

### chicken liver mousse

croutons, cornichons 15

house fermented tarragon pickle 3.5

chickpea fries

curry mayonnaise

crispy pork belly mostarda 13

warm seabiscuit bakery gougeres 8.5 foie gras terrine

preserves 26 with a glass of sauternes 35

warm marinated castelvetrano olives

8.5

fried cashews

olive oil, sea salt, piment d'espelette 9.5

burgundy snails herb butter

14

#### salads

prima greens

mixed greens, red wine vinaigrette, blue cheese or chevre 10 add chicken breast or bay shrimp 18

#### island caesar

romaine, croutons, anchovies, roasted garlic vinaigrette, parmigiano-reggiano 12 add chicken breast or bay shrimp 20

# beet salad

bibb lettuce, candied walnuts, marinated onions, fourme d'ambert, walnut vinaigrette

#### salade niçoise

island trollers wild pacific albacore, potatoes in mustard vinaigrette, olives, haricot vert, cherry tomatoes, vermouth capers, hard boiled egg, extra virgin olive oil 26

> chef: sieb jurriaans sous chefs: jeremy robbins jenne hastings

# small plates

paté maison

honeyed filberts, cornichons, whole grain mustard, sea salt 18

farmers plate

charcuterie, artisanal cheeses, house pickles, grapes, whole grain mustard

confit of muscovy duck leg

puy lentils, frisée, warm red wine and bacon vinaigrette

les fromages

see the board for our current selections with seabiscuit bakery crackers & house accompaniments 6 / one cheese 16/three cheeses

#### pan fried veal sweetbreads

apricot-thyme gastrique

\*tartare de boeuf

(limited availability) hand chopped to order, shallots, capers, sea salt, egg yolk, croutons 27

calamar frit

atlantic squid, chickpea and rice flour, harissa rouille 16

fried goose point oysters

semolina flour, truffle máyonnaise 19.5

penn cove clams and chorizo

house made chorizo, white wine, oregano, tomato coulis 27.5

penn cove mussels "à la marinière"

white wine, shallots, celery, garlic 27.5 with a side of french fries 32.5



# entrees

\*bistro burger

painted hills ground beef, seabiscuit bakery bun, watercress, red wine onions, aioli, beecher's white cheddar, french fries

sub mixed greens or caesar for french fries 24/26

\*steak frites

painted hills teres major, grilled broccolini, french fries, blue cheese aioli 40 sub mixed greens or caesar for french fries 42/44

#### fish frites

semolina crusted rockfish, fennel-red onion slaw, french fries, caper remoulade 24 sub mixed greens or caesar for french fries 26/28

pan roasted free range half washington chicken (allow 30 minutes) braised endive, fried polenta, blue cheese pan jus 32

wild gulf shrimp

fresh pasta, pomodoro crudo, extra virgin olive oil, basil, mint, piment d'espellete 28

#### seasonal risotto

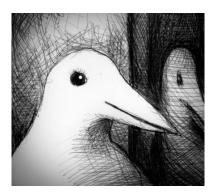
pancetta, parmigiano-reggiano 22

trout grenobloise

pan seared idaho rainbow trout, lemon-caper brown butter sauce, potatoes

eggplant and tomato tian

fig vincotto, bread crumbs, parmigiano-reggiano



substitutions politely declined

## on the side...

mixed greens, vinaigrette 8 french fries grilled broccolini 9.5 puy lentils with bacon 9 side dressings, mayonnaises and seabiscuit aiolis bakery 1.5 baguette with butter 5 5 croutons 1.5