

LUNCH MENU

to share

FLATBREAD 13
kale pesto, tomato, goat cheese,
parmesan, virgin olive oil

TRUFFLE FRIES 9
parmesan, chive, aioli

LENTIL HUMMUS 12
olives, feta, marinated vegetables, grilled pita

soup

cup 6 | bowl 9

ROASTED CHICKEN & VEGETABLE
lemon, herbs, virgin olive oil

ROASTED TOMATO BISQUE
basil, whipped ricotta, crouton

WHITE BEAN & SUMMER VEGETABLE
roasted corn, kale pesto

SIX SEVEN CLAM CHOWDER
traditional new england-style preparation
cup 9 | bowl 14

salads & greenery

**available on bento

**QUINOA TABBOULEH 14
garbanzo beans, tomato, cucumber, spinach,
lemon, mint, olive oil

**SPINACH & ARUGULA 15
roasted beets, apples, strawberries, pecans,
blue cheese, local honey-dijon vinaigrette

**BLT 15
candied bacon, iceberg wedge,
vine-ripened tomato, basil, green chile ranch

**PACIFIC NORTHWEST CAESAR 22
dungeness crab, romaine, baby kale,
parmesan basket, crouton, lemon

CRISPY THAI CHICKEN 19
asian slaw, rice noodles, cilantro,
roasted peanuts, charred chile dipping sauce

DUNGENESS CRAB & SHRIMP LOUIE 28
iceberg wedge, tomato, olives, avocado, asparagus,
radish, hard-cooked egg, lemon, grilled bread

ADD TO ANY SALAD
chicken 6 | shrimp 9 |
salmon 9 | crab 12

sandwiches, etc.

**available on bento
substitute fries / 1.50

**RACHEL 16
turkey pastrami, house slaw, swiss cheese,
smoked chile remoulade, griddled rye

**FRIED GREEN TOMATO BLT 15
bacon, iceberg, avocado, aioli, whole grain bread

**BANH MI 16
roasted chicken, poached shrimp, cilantro,
pickled vegetables, sriracha mayo, telera roll

CUBAN 18
roasted berkshire pork loin & shoulder, swiss cheese,
crispy sopressata, pickles, dijon mayo, fries

**MARINATED VEGETABLE GYRO 14
lentil hummus, beets, vine-ripened tomato,
arugula, feta, corn salsa, tzatziki, grilled pita

ROYALE WITH CHEESE 18
grass-fed beef burger, smoked cheddar,
bacon & onion jam, arugula, dijon mayo,
telera roll, fries

IN-HOUSE SMOKED SALMON TACOS 18
cilantro slaw, guacamole, pickled fennel,
roasted tomato salsa, flour tortilla, green salad

SLOW-ROASTED 18
BEEF SHORT RIB TACOS
cabbage slaw, aged feta, sesame mole,
pumpkin seed-cilantro relish, green salad

DELI BOARD BENTO 19
enjoy any soup with a salad & sandwich selection
served with house-made parmesan potato chips

plates

GRILLED SIRLOIN STEAK & FRIES 26
roasted tomato, green salad, chimichurri

PAN-ROASTED SALMON 24
quinoa tabbouleh, lentil hummus, olives, tzatziki

FISH & CHIPS 20
citrus & herb beer-battered cod,
lemon, classic tartar

libations

STRAWBERRY & BASIL LEMONADE 6

MINT & CUCUMBER LIMEADE 6



JESSE SOUZA executive chef



DANIEL KRAUS restaurant gm