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Specials for July 19th

Small Plate

Melon and Prosciutto Salad.

Eastern WA Cantaloupe wrapped with Prosciutto di Parma, Burrata Cheese, Arugula, Hillcrest Farm's Basil Oil. \$19

Pasta

Fazzoletti Arrabbiata.

Handmade Egg Yolk Pasta in a Tomato Sauce with Chili Flakes, Garlic, Lemon, Basil and Extra Virgin Olive Oil, Parmesan Reggiano. \$18

Large Plate

Crispy Pacific Oyster BLT Tartine.

Buttermilk Fried Oysters, Bacon, Heirloom Tomato, Joe's Lettuce, Mayonnaise on toasted Bread Farm White. Served with Homemade Kettle Chips. (Or Green Salad +\$2) \$28

Desserts \$8

Raspberry Crisp with Vanilla Ice Cream. (GF)

Blueberries Jubilee.

Lemon Pound Cake, Buttermilk Ice Cream, Flambéed Blueberry Rum Sauce.

Sundae with Hot Fudge, Toasted Almonds, Whipped Cream and a Cherry On Top. (GF)

NOTICE

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs may Increase Your Risk of Foodborne Illness. (\*) Asterix indicates dishes that can be prepared raw or undercooked.

