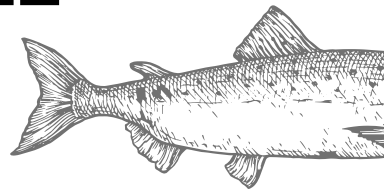
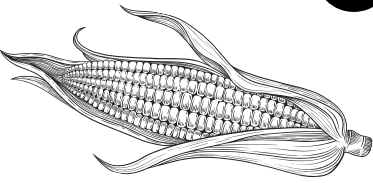


c o b + c o r k



LAND SEA

Traditional Schnitzel 28.
panko breaded pork loin, port berry compote, dark gravy

Jaeger Schnitzel 30.
panko breaded pork loin, port berry compote, mushroom white wine cream

Fried Chicken 29.
buttermilk brined thighs, dark gravy, freshly baked buttermilk biscuit, honey butter, salt flake butter

Rib Eye Brochette 42.
citrus-malbec marinade, onion, red bell pepper, chimichurri, dark gravy, Pane di Casale, microgreens
above entrees served with honey-cumin roasted carrots, corn wheel + rustic roast garlic mashed potatoes

Dublin Smash Burger 18.
pasture raised beef*, Irish Cheddar, caramelized onions, lettuce, tomato, onion, pickles, toasted potato bun, oven fries, aioli, craft ketchup gfo
egg +3. gravy +3. bacon +5.
extra patty +6. mushrooms +7.



STARTERS

Arugula Salad 9. | 16.
feta crumbles, fresh blueberries, candied pecans, raspberry lime vinaigrette vo gf

Kale Avo Caesar 8. | 15.
kale, avocado, romaine, hand cut croutons, house caesar dressing, lemon, reggiano gfo

Cream of Tomato Soup 10.
basil, red pepper, onion, garlic, coconut milk, balsamic, extra virgin olive oil, scallions vgf

SHARE PLATES

Fungi Fire Cracker 18.
crimini mushrooms, roasted garlic, fiddlehead, nettle + pistachio pesto, mozzarella, Woodstone fired '00' flour crust

Honey + Pear Fire Cracker 17.
mozzarella, fresh pear, feta, honey, salt flakes, Woodstone fired '00' flour crust

Stromboli 19.
our blend of cheese, sausage + cured italian cold cuts wrapped and baked in hand-stretched '00' flour dough, served hot with house marinara sauce

Warm Biscuits 9. | 14.
flakey, made-from-scratch buttermilk biscuits, honey butter, salt flake butter, blackberry whiskey butter

Street Corn 13.
roasted corn wheels, lime crema, microgreens gf



Grazie! A big thanks to our guests and local partners.

We're a small crew on a mission to keep it fresh, scratch-made and local which means from time to time we might so run out of things. Thank you for understanding. Scusa!

Blackthorn Salmon 39.
seared wild salmon fillet*, Scottish sea salt, honey roasted carrots, broccolini, steamed rice, lemongrass, basil, coconut broth, crispy garlic, scallions, microgreens gdf

Dumplings + Dipping Sauce 30.
8 handmade Dungeness crab, prawn, ginger, scallion, garlic + cilantro potstickers, sauce trio, sesame, microgreens df

Steamed Clams 26.
tomato-white wine broth, garlic, fresh herbs, Pernod, Pane di Casale + butter

Grilled Prawn Skewers 19.
garlic, herbs, lime, salt flakes, habanero aioli, garlic toasted Pane di Casale df gfo

Raw Oysters on Ice* 24.
a half dozen on the half shell, pink peppercorn mignonette or horseradish cocktail sauce, lemon gdf

Sesame Seared Ahi Bites* 20.
smashed avocado, yuzu, lime + ginger ponzu, arugula, pickled ginger, jalapeño gdf

THE MACS

elbow macaroni, 3 cheese blend, garlic, onion, heavy cream sprinkled with bread crumbs and fresh herbs, served with sauce of choice



Classic Mac 13.
Mushroom-Roast Garlic Mac 21.
Broccolini Mac 22.
Dungeness Crab Mac 28.

ask about our 3 course menu, wine pairing suggestions, today's dessert selection and check out our online General Store!

SMALL BITES

Peanut Chicken Satay 17.
orange, tamari, scallion, sesame gdf

Oven Fries 14.
local yukons, yams, kraft ketchup, garlic aioli gdf

Honey Brussels 13.
buffalo spice, honey, crispy garlic, habanero aioli gdf

Pane di Casale 11.
Tuscan farmhouse inspired bread, olive oil, balsamic v

Bacon Wrapped Dates 8. | 15.
oven roasted, stuffed with Irish Cheddar gf

Rice Bowl 10.
sesame, scallion, Szechuan pepper glaze vgf

Sides:

prawn or chicken skewer 7.
2 pc. fried chicken 9.
dungeness crabmeat 15.
seared wild salmon fillet 16.
rice, mash, carrots or brussels 8.
biscuit or bread + butter 4.
garlic bread 6.
broccolini or mushrooms 13.
blended butter 3.

*washington state warning: consuming undercooked or raw shellfish, meat or eggs can cause serious illness

gfo-gluten free option available v-vegan

gf-gluten free vgf-vegan + gluten free

df-dairy free vo-vegan option