

# LAND

<b>1/2lb. Double R. Ranch Burger*</b>		<b>24.</b>
Hempler's bacon, cheddar, lettuce, tomato, onion, pickles, oven fries, craft ketchup, aioli gfo		
<b>Traditional Schnitzel</b>		<b>27.</b>
hand-pounded breaded pork loin, gravy, port-berry compote, rustic mashed potatoes, roasted cauliflower		
<b>5oz. Snake River Farms American Wagyu Tenderloin*</b>		<b>49.</b>
balsamic onion jam, caramelized garlic, bacon, truffle, gravy, rustic mashed potatoes, roasted cauliflower gfo		
<b>Fried Jidori Chicken</b>		<b>38.</b>
buttermilk brined thighs, freshly baked biscuit, dark gravy, rustic mashed potatoes, slaw, habañoero hot sauce		
<b>Slow Roasted St. Louis Ribs</b>		<b>39.</b>
smokey BBQ sauce, rustic mashed potatoes, green cabbage slaw, pickles, garlic toast gfo		
<b>Snake River Farms American Wagyu Steak + Guinness Pie</b>		<b>29.</b>
root vegetables, celery, onions, herbs, potato crust, horseradish cream, gravy, roasted cauliflower gf		
<b>Braised Root Vegetable Pie</b>		<b>28.</b>
yam, turnip, carrot, celery, onion, bell pepper, zucchini, red lentils, potato crust, balsamic onion jam vgf		

# SEA

<b>BOWLS</b>		
<b>PNW Steamers</b>		<b>29.</b>
mussels, clams, prawns, julienne vegetables, tomato, herbs, garlic, white wine, baguette gfo		
<b>Wild Bristol Bay Sockeye Salmon</b>		<b>39.</b>
coconut milk, Thai basil, ginger, julienne vegetables, lime, rustic mashed potatoes, roasted cauliflower gf		
<b>Made-to-Order Clam Chowder</b>		<b>16.</b>
bacon, corn, carrot, onion, celery, red pepper, cream, herbs, garlic, white wine, hand-cut croutons gfo		
<b>Crab Mac</b>		<b>23.</b>
heavy cream, 3 cheese blend, garlic, onion, herbs, toasted panko		

<b>BOARDS</b>		
<b>Black Sesame Seared Ahi*</b>		<b>24.</b>
smashed avocado, cucumber, onion, nori, jalapeño, yuzu tamari ponzu gf		
<b>Crab + Sweet Corn Cakes</b>		<b>28.</b>
pure dungeness crab, red pepper, green onion, panko crust, arugula, lemon, aioli		
<b>Grilled Prawn Skewers</b>		<b>17.</b>
lime, salt flakes, habañoero aioli, garlic toast points gfo		
<b>Raw Oysters on Ice*</b>		<b>18.</b>
a half dozen, pink peppercorn mignonette or fresh horseradish cocktail sauce gf		



**cob + cork**  
the corner house at the crossroads

gfo-gluten free option available  
gf-gluten free v-vegan

vo-vegan option available  
vgf-vegan + gluten free

charges apply for special requests - menu items based on availability.  
\* washington state warning: consuming raw or undercooked shellfish, meat or eggs can cause serious illness.

# START

Oven Wedge Fries + Sauce Sampler		18.
yukons, yams, craft ketchup, garlic aioli, cardamom crème fraîche, chipotle crema, habaero hot sauce	vo gf	
Slow Cooked Vegetable Tortilla Soup		5.   9.
carrots, onions, celery, sweet red pepper, corn, tortilla chips, avocado, chipotle crema, cilantro	vgf	
Cumin Roasted Cauliflower Bites		15.
salt flakes, olive oil, cucumber, cardamom crème fraîche, lime	vo gf	
Biscuits + Butter		7.   13.
freshly baked flaky buttermilk biscuits, honey butter, salty butter		

# SHARE

Woodstone Oven Finesto Firebread		19.
fiddlehead + nettle pesto, roasted tomatoes, chèvre, arugula, balsamic crema		
Arugula Salad		8.   14.
chèvre, blueberries, candied pecans, mint, ginger-lime vinaigrette	vo gf	
Kale Avo Caesar		9.   16.
baby romaine leaves, croutons, lemon, reggiano	gfo	
Stromboli		17.
italian herbs, cheese + meat rolled and baked in hand-stretched dough, marinara		

# SIDES

Rustic Roast Garlic Mashed Potatoes	vo gf	6.
Roasted Cauliflower	v gf	7.
Arugula Salad	vo gf	6.
Kale Avo Caesar	gfo	5.
Mac + Cheese		8.
Baguette, Balsamic + Extra Virgin Olive Oil	v gfo	10.
Garlic Toast	v gfo	6.
Grilled Prawn Skewer	gf	7.
Seared Sockeye Fillet	gf	12.
Roasted Jidori Chicken Thigh	gf	9.
Fried Jidori Chicken Thigh		11.
Hempler's Bacon		5.
Biscuit or Bread		3.

