

# START

Oven Wedge Fries 10. | 16.

roasted yukons and yams, olive oil, spanish salt flakes  
craft ketchup, garlic aioli df gf

Corn Tortilla Soup 5. | 9.

carrots, onions, celery, bell pepper, corn, tortilla chips  
avocado, chipotle crema, cilantro v gf

Warm Biscuits 7. | 13.

made-from-scratch flaky buttermilk biscuits, honey  
butter, salty butter

Finesto Firebread 21.

woodstone fired crust, fiddlehead, nettle, pistachio +  
basil pesto, tomato, chèvre, arugula, balsamic crema

Arugula Salad 5. | 10.

chèvre, fresh blueberries, candied pecans, mint  
ginger-lime vinaigrette vo gf

Kale Avo Caesar 6. | 11.

kale, avocado, baby romaine, house caesar dressing  
hand cut croutons, lemon, reggiano gfo

Beet + Arugula Salad 14.

balsamic drizzle, fresh blueberries, candied pecans  
mint, ginger-lime vinaigrette v gf

Stromboli 17.

a blend of cured italian cold cuts, cheese + herbs  
wrapped and baked in hand-stretched '00' flour dough,  
served hot with our traditional DOP tomato sauce

# SIDES

Mac + Cheese 8.

Baguette with  
Balsamic + EVOO 10.

Firebread with  
Salt Flakes + EVOO 12.

Garlic Toast 7.

Biscuit or Baguette  
with Butter 3.5

Steamed Rice 5.5

Rustic Roast Garlic  
Mashed Potatoes 6.

Salt Roasted  
Brussel Sprouts 8.

Balsamic Beets 7.

Asparagus Spears 8.

Cumin Roasted Carrots 7.

Grilled Prawn Skewer 7.

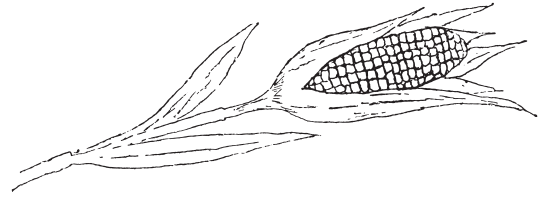
Dungeness Crab Meat 10.

Seared Salmon Fillet\* 10.

Jidori Chicken Thigh 8.

Organic Tofu 6.

# cob + cork



# LAND

Traditional Schnitzel 27.

hand-pounded breaded pork loin, gravy, port berry  
compote, rustic mashed potatoes, cumin roast carrots

Jaeger Schnitzel 29.

schnitzel, mushroom white wine herb cream, port berry  
compote, rustic mashed potatoes, cumin roast carrots

6oz Angus Tenderloin\* 51.

caramelized garlic, Hempler's bacon, truffle salt, gravy  
rustic mashed potatoes, cumin roast carrots gf

Fried Jidori Chicken 38.

buttermilk brined thighs, dark gravy, rustic mashed  
potatoes, slaw, freshly baked biscuit, honey, butter

Baby Back Ribs 33.

smokey craft barbeque sauce, rustic mashed potatoes  
cumin roast carrots, cabbage slaw, warm biscuit

The Tenderloin Tower\* 70.

tenderloin, crab cake, prawns, Hempler's bacon, asparagus  
roast garlic, rustic mash, gravy, Herb de Provence aioli

Half Pound Double R Ranch  
Bacon Cheddar Burger\* 24.

toasted brioche bun, lettuce, tomato, onion, pickles  
oven fries, craft ketchup + aioli gfo

# SEA

Black Sesame Seared Ahi\* 16.

wasabi-avocado cream, yuzu ginger ponzu, pickled ginger  
jalapeño gf df

Wild Salmon\* 39.

blackened salmon, cedar-lemon butter, grilled onion,  
apple, hazelnut, asparagus, rustic mashed potatoes gf

Crab Mac 23.

100% Dungeness crab, macaroni, 3 cheese blend, garlic  
onion, cream, herbs, toasted panko

Panko Crusted Crab Cakes 28.

100% Dungeness crab, red pepper, sweet corn, panko  
arugula, lemon, aioli df

Grilled Prawn Skewers 17.

garlic, herbs, lemon, salt flakes, habañero aioli, garlic toast  
points df gfo

Hawaiian BBQ Rice Bowl 22.

BBQ rub wild salmon or organic tofu, avocado, pineapple  
steamed rice, nori, sesame, yuzu ginger ponzu df gf

Raw Oysters on Ice\* 19.

a half dozen, pink peppercorn mignonette or horseradish  
cocktail sauce, fresh lemon df gf

Steamed Clams 18.

butter, choice of baguette or gluten free bread and  
choice of gluten free broth -creamy corn chowder  
-white wine garlic  
-italian sausage tomato