# S E A P O R T S

#### SEATTLE WASHINGTON

#### FIRSTS

Clam Chowder signature cup 7.50 bowl 9.

northwest soup with bacon, clams, potatoes & cream, served with a potato rosemary roll, sea salt butter

White Bean Soup cup 6.50 bowl 8. andouillie sausage, kale, parmesan crostini

**Frites** 7.50

house cut fries, bread & butter pickles,

Calamari 14.75

chermoula aioli & preserved lemon

Wings 13.

korean style with garlic, ginger, soy & orange  $% \left\{ 1,2,\ldots ,2\right\}$ 

**Crab Tots** 19.50

dungeness crab, potatoes, cheddar, chipotle aioli

Ahi Katsu\* 21.

tempura battered, nori wrapped ahi loin, miso glaze, pickled ginger

#### GREENS

Simple gf 9.

candied hazelnuts, blue cheese,
white balsamic vinaigrette

Caesar 14.

focaccia croutons, shaved parmesan

**Cobb** <sup>gf</sup> 20.

fall greens, grilled chicken breast, avocado, hard cooked egg, bacon, blue cheese, tomatoes, house buttermilk dressing

Harvest <sup>gf</sup> 15.

candy cane beets, golden beets, green beans, arugula, chevre, lemon vinaigrette

add grilled chicken breast 6.
add grilled shrimp or wild salmon filet\* 9.

#### BREAD

Macrina Bakery Artisan Bread 1. potato rosemary roll, sea salt butter

### HAND CRAFTED

sandwiches served with choice of frites or fruit | substitute cup of soup 2.

Rustic Chicken Sandwich 16.

Pork Belly Banh Mi 16.25

## Butcher's Burger\* 17.50

certified angus beef, braised pork belly, tillamook white cheddar, baby arugula, ciabatta, tomato jam & aioli add fried egg 2.

Seared Ahi Sandwich\* 21.

seared rare ahi tuna, wasabi aioli, greens

## HOUSE FAVORITES



## Short Rib Poutine 19.

72 hour braised beef short rib gravy, house cut frites, cheddar curds

Halibut Fish & Chips 22.

fennel coleslaw, tartar sauce

Fried Chicken 21.

boneless fried chicken breast, cheddar mac & cheese, whiskey honey glaze, bread & butter pickles

Thai Curry Bowl\* vegan, gf 19.

cauliflower, potatoes, carrots, bell peppers, snap peas, yellow curry, coconut milk, basil

Smoked Salmon Mac & Cheese 23.

house smoked salmon, tillamook cheddar, barbecue kettle chip crust

Pho Noodle Bowl\* gf 20.

Flat Iron Steak Frittes\* 32.

8 oz. double rr ranch signature, house cut frites, aioli