

# Lunch

## Oysters\*

mignonette, green chile juice..... \$18 half/\$36 dozen

## Oeufs en Mayonnaise\*

trout roe, bacon, roasted garlic, smoky maple .....\$8

## Pork & Eel Terrine

giardiniera, avocado, unagi sauce, miso mustard. \$10

## Steak Tartare\*

pimento cheese, ramp pesto, wheat thins.....\$15

## Cabbage & Strawberry Salad

Creamy lovage dressing, feta, niçoise olives..... \$12

## Ham Jam Sandwich

prosciutto, goat cheese butter, jam .....\$8

## Crispy Calamari Banh Mi

liver mousse toast, jalapeño, chili mayo. .... \$12

## Garlic Fries

Gouda, chermoula, green goddess .....\$6

## Market Green Salad

crunchy quinoa, honey herbs-de-Provence .....\$7

## Dill Pesto New Potatoes

Pecorino Toscano, fried garlic ..... \$10

## Snap Peas & Wakame

roasted shimeji, rhubarb, fresh wasabi..... \$12

## Omelette\*

goat cheese, fines herbs .....\$7

*add caviar.....\$15*

## Quinoa Veggie Bowl

carrot harrisa, avocado, cucumber raita..... \$10

*add egg or chorizo... \$2*

## Steam Burger\*

pickles, onion, mustard, American.....\$6ea

## Roast Beef & Cheese Sandwich\*

fontina fonduta, horsey sauce, fried onions.....\$12

## Duck Stack\*

pancakes, duck gravy, tabasco onions, duck egg.. \$16

*add seared foie gras...\$15*

## Three Cheese Porcini Tetrazzini

English peas, porcini cream, garlic breadcrumb....\$18

## Butterscotch Pie

chocolate, strawberry, whip.....\$10

## Paris Brest

burnt honey Sauternes cream, blueberries, oat crunch.\$10

## Peanut Butter Fun Cone

your choice of soft-serve .....\$6

## Soft Serve

vanilla, flavor of the day or swirl.....\$4

# Coffee, Tea & Soda

Single Origin Drip Coffee ..... \$3

Espresso .....\$3.25

Latte ..... \$4.5

Cappuccino ..... \$4.5

Macchiato..... \$4

Soda.....\$3.5

Coke, Diet Coke, Sprite, Ginger Beer, Tonic

Steven Smith Tea .....\$4

Kandy, Bergamot, Jasmine, White, Mint, Meadow, Iced

Juice ..... \$4.5

Orange, Grapefruit, Pineapple, Tomato, Lemonade

Topo Chico Sparkling Mineral Water ..... \$4

# Day Drinks

## Champagne Cocktail

Sparkling Wine, Bitters, Raw Sugar, Lemon Oil.....\$9

## Japanese High Ball

Japanese Whiskey, Sparkling Mineral Water..... \$12

## Gin Rickey

London Dry Gin, Tart Lime, Soda Water .....\$9

# Bottled Cocktails

## Breakfast of Champions

Gin, Dry Vermouth, Caper Brine, Celery Bitters... \$10

## Boulevardier

Bourbon, Campari, Sweet Vermouth .....\$11

## Sazerac

Rye Whiskey, Peychaud's Bitters, Absinthe .....\$11

# Beer

Buoy Czech Pilsner, Astoria OR, 12oz.....\$6

Montucky Cold Snack Lager, La Crosse WI, 12oz.....\$4

Ninkasi Dawn of the Red IRA, Eugene, OR, 12oz.....\$6

Crux Cast Out IPA, Bend OR, 12oz.....\$6

pFriem Mosaic Pale Ale, Hood River OR, 500ml.....\$10

Great Divide, Yeti Imperial Stout, Denver, CO, 12oz.....\$6

Shakesbury Dry Cider, Vergennes VT, 12oz .....\$7

Clausthaler Dry Hopped Non-Alcoholic, Germany, 12oz....\$5

# Canard

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