

Taste on 23rd

SOUP/SALAD

Toscana Soup \$7 (GF*)

– Spicy Italian Sausage, Kale, Bacon, Potatoes

Watermelon Feta Salad \$10 (V, Vg, GF)

– Stoneboat Farms Melon, Pickled Watermelon Radish, Arugula

Stoneboat Farms Mixed Greens \$6 (V, Vg, GF)

– Tossed in Pear Vinaigrette, Toasted Walnuts, Bleu Cheese

Wedge Salad \$9 (V, Vg*, GF*)

– Bleu Cheese Dressing, Crumbles, Bacon, Asparagus, Tomatoes

BRUSCHETTA

Sour Cherry Jam & Brie Cheese \$8 (V)

– Wildflower Honey, Maldron Sea Salt, Chives

Brie and Prosciutto \$9

– Baby Arugula, Garlic Mousse, Balsamic Reduction

Butternut Squash \$8 (V)

– Toasted Seeds, Lemon Crema, Thyme, Black Cypress Salt

Lavender Hazelnut \$7 (V)

– Mint, Oregon Hazelnuts, Lemon Goat Cheese, Orange Zest

HAMA HAMA OYSTERS CO.

From 5th Generation farm on Olympic Peninsula

Blue Pool Oyster \$ 3.00 ea.

Earthy, Sweet, Carrot, Lettuce- Black Radish Mignonette

Hove Cove Oyster \$ 3.00 ea.

Fruity, Clean, Honey, Medium Flesh - Cucumber Mignonette

Try a Selection of any four for \$10 during happy hour!

PLATES

Truffled Deviled Eggs \$6 (V*, GF)

– Scallions, Chives, Black Pepper, Porcini Salt

Melon Plate \$10 (V*, Vg*) -no HH

Stoneboat Farm Melons, Thinly Sliced Prosciutto, Burrata Cheese, Local Wildflower Honey

Mixed Olives \$5 (Vg, GF) -no HH

Oregon Bay Shrimp Cocktail \$7 (P, GF)

Grape Leaf Dolmas \$6 (Vg*, GF)

Prosciutto Wrapped Walnut Dates \$10 (GF)

– Oregon Berry Gastrique, Black Pepper, Bleu Cheese

Baked Chèvre Gratiné \$10 (V, GF*)

– Grand Central Bakery Baguette & Crostini, Apples, Grapes

Truffle Popcorn \$6 (Vg*, V, GF)

– White Truffle Oil w/ Parmesan Reggiano

Hummus Plate \$9 (Vg)

– Garlic Hummus, Feta, House Pickles and Grilled Pita

Vegetarian Taco Trio \$8 (V, Vg* GF)

– Asparagus, Shiitake Mushrooms, House Pico de Gallo, Crema

Mussel Steamer \$13 (P, GF*)

– Saffron Miso Curry Sauce, Curry Salt, Grand Central Baguette

Hama Hama Purple Clam Linguine \$16 (P, GF*)

– Applewood Smoked Bacon, Mer Soleil Chardonnay, Baguette

Dungeness Crab Ravioli \$18 (P)

– Artichoke Mustard Cream, Fresh Dill, Baby Arugula, Baguette

Roasted Butternut Squash Risotto \$15 (V, GF*)

– Diced Green Apples, Roasted Squash Seeds, Stoneboat Kale

House Cavatappi Mac & Cheese \$13 (V)

– Add Bleu Cheese & Bacon \$5

– Add House Pesto & Goat Cheese \$3

– Add Lobster, Truffle & Chive \$8

Pumpkin Lasagna \$12 (V)

– Stoneboat Kale & Chard, Romano & Ricotta Cheese

(P)- Pescetarian (V)-Vegetarian (Vg)-Vegan (GF)-Gluten Free

(*)- May be prepared to meet your needs.

Missing credit slips will automatically be charged 20% gratuity.

Cheese & Charcuterie

Select - One \$15/Three \$35/ Five \$50

Serves 1-2 / Serves 2-4 / Serves 4-5

BLEU

1 Bleu D'Auvergne

France

Raw Cow's Milk. Creamy, salty, toast, buttered popcorn, clean, rich candy bleu from Fromagerie Laqueuille. Pair with Riesling, White & Red Sherry, Fortified Wines, Off-dry Whites, Vin doux Naturel

2 Stella Bleu

Wisconsin

Raw Sheep's Milk, Rich sweet, snappy, salty with a moist and sticky crumbly paste. Pair with Riesling, Malbec, Port, prosciutto & baguette

3 Blue Jay

Wisconsin

Quintruple Cream. Rich texture, strong buttery notes, crushed juniper berries, bold, piney, botanical. Pair with Cider, Stout, Zinfandel, Bubbles, Dates, Charcuterie & Bread

SOFT

4 Brie Mon Pere

France

Pasteurized Cow's Milk. Buttery and creamy inside with a snow-white edible rind, rich flavor with subtle umami notes. Pair with Lighter Reds, Pinot Noir, Soft Whites, and Bubbles

5 Burrata Mozzarella (+\$2 selection)

Wisconsin

Pasteurized cow's milk and crème hand-formed and stuffed. Rich, mozzarella stuffed with more mozzarella and crème. Pair with Chenin Blanc, Soft Pinot Gris, Light Soft Red Blends, Prosciutto, Bubbles, Prosecco, Soft Rose

6 Mt. Alice Camembert

Vermont

Organic Raw Cow's Milk, Aged 3 to 5 weeks. Clean rich paste, notes of salt and grass, very smooth and luxurious. Pair with Bubbles, Chardonnay, Cabernet Franc, and Big Red Wines

MEDIUM

7 Manchego Curado

Spain

Pasteurized Sheep's Milk, aged 3 months. Younger with ivory paste and rich, buttery flavor. Pair with Barbara, Cabernet Franc, Cabernet Sauvignon, Syrah

8 Parmigiano Reggiano Solo di Bruna

Italy

Brown Cow's Milk, aged 24 months. Melt in your mouth creamy, with casein crystal crunch, tropical to start with sweet finish. Pair with Bubbles, Dry Rose, Sangiovese, Supertuscan, Malbec

HARD

9 Comté

France

Raw Cow's Milk, Aged 5 months. Earthy, tangy, grassy, creamy, green fruit and hints of nuts. Pair with Pinot Noirs, Cote du Rhone, Barbara, Bubbles, Sauvignon Blanc

#10 Larks Meadow Farmhouse Cheddar

Idaho

Raw Cow's Milk, Aged 18 months bandage wrapped, wax dipped. Medium sharpness, hint of sweet, nut, mineral, long finish. Pair with Red Blends, Roussanne, Pinot Blanc, Pinot Noir Rosé

#11 Stompetoren Grand Cru Gouda

Netherlands

Cow's Milk aged 18 + Months cheddar in color, nutty, bourbon notes, with high acid, salt & earthy. Pair with Big Reds & Rosés

CHARCUTERIE

#12 Prosciutto - Italian ham, dry-cured sliced thin, sea salt

#13 Tuscan Salami - dry cured pork & beef, wine, sea salt

#14 Sweet Capicola - dry cured 6 months, salt, savory Italian herbs, with a touch of sweet. Great to wrap pickles, pair with soft cheese.

CHOP BUTCHERY SALAMIS

(\$1 per upcharge on single selections)

#15 Abruzzo Salami- cayenne, chili pepper, fennel

#16 Herbs de Provence Salami - savory herbs

#17 Black Pepper Garlic Salami- a classic pairing

#18 Curry Salami - curry, celery & sea salt

THE BEAUTIFUL PIG

(\$2 per upcharge on single selections)

#19 Fennel Chianti Salami - dry cured pork, onion, garlic, red pepper, sweet paprika, cayenne pepper, Italian Chianti red wine.

#20 Dry Kielbasa - dry cured bacon, savory spices, and imported German hefeweizen

#21 Prosciutto Cognac - dry cured salami, blended with 18 month Prosciutto, allspice, nutmeg, and mustard.

#22 Bresaola - dry-cured beef, juniper berries, cinnamon, nutmeg

#23 White Truffle and Champagne Salami - dry cured pork, white truffles, champagne, and the butcher's secret blend of spices

THE DIGBY (the ultimate board) \$100

(*)- Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

\$15 corkage fee for outside bottles.