



HORS D'OEUVRES

COCONUT CURRY CRAB BISQUE

pepita | lemon goat cheese cream | sweet corn | herb infused oil | bay blue crab | 9

SOUP DU JOUR

ask your server about the chef's newest soup | 7

DENIELLE DE PROSCIUTTO FLAT BREAD

sundried tomatoes | smoked mozzarella | koji tatsoi leaf | 13

QUINOA CONFIT SCALLOPS

hominy hummus | sweet corn | beech mushrooms | mache leaf | 15

BONE IN VENISON

crunchy goat cheese | enoki mushrooms | apricot mustard | 16

PERUVIAN OCTOPUS

blanched peanuts | napa cabbage | farro | salmon roe | passion fruit de aji | 12

AHI TUNA HUMMUS DIP

bay blue crab meat | mustard seed | smoked gouda | rustic tartine baguette | 13

CALAMARI-TENTACLES FRITTI

parmigiano reggiano | hoisin sauce | 13

CHESAPEAKE BAY BROADWATER CLAMS

chorizo bolognese broth | 13

SEA LEVEL FISH TACOS

flour tortilla | cilantro-jalapeno slaw | crunchy avocado | spicy chipotle mayo | 10

SALADS

MALABAR SPINACH

amaou strawberries | crunchy goat cheese | heart nuts
aged balsamic strawberry vinaigrette | 11

NAPA CABBAGE

bacon confit | cucumber | heirloom tomatoes
St. Pete's blue cheese | lemongrass anchovy dressing | 12

ROCKET LEAVES KOJI TATSOI

fuji apple | cucumber | beech mushrooms
pecorino | pistachios | lemon-miso vinaigrette | 11



SANDWICHES

ALL GOURMET SANDWICHES COME WITH SOUP DU JOUR

CAROLINA BLUE CRABCAKE

red mustard leaf|beefsteak tomato|smoky remoulade|brioche bun|18

HAWAIIAN BUFFALO CHICKEN

avocado|timbleweed cave aged|beefsteak tomato
buffalo mango sauce|torta telera roll|14

CUBANO PORK PANINI

cowtipper gouda|torta cuban telera roll|butter|dill pickles|dijon mustard|13

WILD COLUMBIAN SALMON BLT

tomato tapenade pureé|red mustard leaf|smoked bacon|whole wheat honey|17

KOREAN CHEESESTEAK WAGYU

french baguette|gochujang mayo|caramelized onion|bell pepper|mozzarella|15

GRASS FED BEEF BRISKET BURGER

chimichurri salsa verde|bay blue|sunny side up duck egg|brioche bun|16

SUPREME VEGGIE PRESS

butternut squash|tomatoes|cucumber|carrots|crunchy avocado
bean sprouts|hominy hummus|sourdough bread|13

YUZU-JALAPEÑO SHRIMP AVOCADO

spicy chipotle mayo|beefsteak tomato|french baguette|15

SIDES

LOBSTER MAC & CHEESE |6
CRAB FISCALINI POTATOES |10
FRESH VEGETABLE |4
SWEET POTATO FRITTES |4
LOBSTER SALAD |17
PECORINO BRUSSEL SPROUTS |4

MULTIGRAIN WILD RICE |4
WILD MUSHROOM RISOTTO|4
SHOESTRING TRUFFLE HONEY FRIES |5
CAROLINA BLUE CRAB CAKE |15
WILD COLUMBIAN SALMON |12

99 SEATTLE LEVEL