

Small Plates

Sweet and Spicy Mixed Nuts 4

House Marinated Olives 4.5

Warm Marcona Almond Stuffed Dates
Wrapped with Jamon Serrano 6.5

Brick Oven Flatbread
Olive Oil and Sea Salt with Hummus
and Baba Ghanoush 7

Artisan Cheese Plate
Fruit and Nuts 12.5

Farmer's Plate
Selection of Cheese, Artisan Meats,
Assorted Fruit and Baguette 10

Croquant Gardeniere
Winter Vegetables and Goat Cheese in a Crispy Crepe
with Marjoram Ver Jus Vinaigrette 8.5

Pork Confit Croque Monsieur
Toasted Rosemary Potato Bread
Bechamel and Gruyere 9

Southpark Burger with White Cheddar
and Pommes Frites 10.5 add Bacon 2

Brick Oven Pizza of the Day 10.5

*We pay special attention to wild populations and
seafood farmed in ways not harmful to the environment.
We are committed to serving the freshest seafood
from around the globe.*

Selection of Pacific Oysters
Cucumber Pink Peppercorn Mignonette
Half Dozen 10.5

Fritto Misto of Calamari and Vegetables
with Spicy Aioli 9.5

Coho Salmon Cakes
Arugula and Herb Dressing 10.5

Manila Clams
Sun Dried Tomatoes and Salsa Verde Broth 10.5

Pacific Mussels
Spicy Fennel Sausage and Marinara 11.5

Exécutive Chef ~ Broc Willis
Sous Chef ~ Cody Lucchesi and Lorenzo Gonsalves

Soup and Salads

House Made Soup of the Day 6

House Made Butternut Squash Soup
with Amaretti Crumble 6

La Bourride
Shellfish and Saffron Soup with Garlic Aioli 9.5

Singing Pig Farm Organic Greens
Candied Walnuts with Aged Goat Cheese or Gorgonzola 7.5

Roasted Beets
Shaved Fennel, Watercress and Pistachio Pesto 8

Antipasti Salad
Salami, Pepperoncini, Mixed Olives and
Goat Cheese with Balsamic Vinaigrette 9.5

Romaine Heart Caesar
Lemon, Garlic and Parmesan 9.5

*We take pride in our relationships with local fisherman, farmers
and growers bringing you the best of the northwest.*

Dinner Entrees

~ Available after 5:00 p.m. ~

Pappardelle
Beef and Pork Ragu with Parmesan 14

Orecchiette Pasta
Italian Sausage, Rapini, Extra Virgin Olive Oil
and Parmesan 14

Butternut Squash Ravioli
Toasted Hazelnuts, Sage and Marsala 16.5

Wild Mushroom Risotto
Peppered Prosciutto and Fourme d' Ambert 16

Free Range Chicken Breast
White Beans, Watercress, Fennel and
Lemon Chili Vinaigrette 20

Semolina Dusted Ruby Trout
Warm Spinach Salad and Bacon Dressing 18

Seafood Paella
Saffron Rice with Prawns, Clams and Mussels 21

Seared Diver Scallops
Beluga Lentils and Cider Thyme Reduction 24

Seared King Salmon
Butternut Squash, Chorizo, Frisee and Pimentón
Citrus Vinaigrette 25

Farmer's Connection
Today's fresh fish with the best from our local farmers 24

Double Cut Pork Chop
Slow Cooked Cavalo Nero, Fingerling Potatoes
and Sicilian Olive Oil 20

Strawberry Mountain New York Steak
Arugula Pesto Gnocchi and Black Pepper Vinegar Reduction 28