



LUNCH

Monday – Saturday 11.30am to 2.30pm

STARTERS

oysters	18/32
hood canal – puget sound kusshi – british columbia beausoleil – new brunswick	
tuna tartare	12
soy vinaigrette, wonton chips, avocado, wasabi tobiko	
mussels	16
creamy sauvignon blanc broth, tarragon, warm garlic crouton	
butternut squash soup	10
five spice, marshmallow, pepitas, pumpkin oil	
mixed lettuces	10
apples, pears, pt. reyes blue, candied walnuts, sherry vinaigrette	
caesar salad	11
romaine hearts, country croutons, shaved parmesan	
roasted beet salad	12
goat cheese mousse, marcona almonds, citrus	
mushroom flatbread	13
parmesan, sylvetta, truffle oil	
blt flatbread	15
tomato, braised pork belly, arugula	
semolina fried winter squash	9
apple butter, pie spice	
wagyu beef carpaccio	14
fried rice, truffle aioli, arugula, lemon vinaigrette	
duck & foie gras terrine	15
huckleberries, pears, brioche	

MAINS

skate wing po-boy	14
lemon aioli, spicy cole slaw, fries	
patron pizza	16
gulf shrimp, chorizo, red onion	
maine lobster sandwich	22
hobbs' bacon, tomato, arugula	
the edk burger	15
all natural angus beef & fries add cheese 1 add bacon 1	
chicken sandwich	14
avocado, bacon, lettuce, tomato, spicy aioli, ciabatta, mixed green salad	
liberty farms duck confit	16
polenta, leeks, brussels sprouts, natural jus	
pumpkin ravioli	19
roasted chestnuts, parmesan cheese, spiced wine reduction	
sautéed scottish salmon	24
french green lentils, root vegetables, bacon lardons, mushroom sauce	
new york steak	26
fingerling potato confit, roasted root vegetables, bordelaise sauce	

SIDES

macaroni gratin	6
seasonal vegetables	6
polenta	6
fries	6
truffle fries	9