

SEATTLE RESTAURANT WE K

Askatu Bakery Cafe

Lunch / \$20

For dine-in or take-out

Starter

Seasonal salad

Seasonal greens, roasted butternut squash, pomegranate arils, and pumpkin seeds

Entree

Loaded Focaccia (choose 1)

Regular - Vashon Farm garlic, bell peppers, mushrooms, rosemary, basil, tomatoes, onions

No Nightshades - Vashon Farm garlic, mushrooms, onions, squash, spinach, rosemary

Non Vegan - regular or no nightshades focaccia with prosciutto

Dessert

Choice of Regular Cookie or Brownie

Add-on \$7

Zero-Proof Libation

Zero-Proof Paloma with **DRY Blood Orange Botanical Bubbly**

Dinner / \$50

For take-out only, ready-to-heat meal

Starter

Seasonal salad

Seasonal greens, roasted butternut squash, pomegranate arils, and pumpkin seeds

Herbed buckwheat sourdough roll

Entree

Mushroom Bourguignon

Mixed mushrooms braised in a rich red wine sauce with carrots, pearl onions, thyme

Cauliflower and parsnip mash

Dessert

Choice of Cupcake or Whoopie Cookie

Zero-Proof Libation

DRY Rainier Cherry Botanical Bubbly Merrily Cherry Drink