



SPARROW

Seattle Restaurant Week
\$50 per person for 3 courses
tax and gratuity are not included

I

Burrata Avocado

organic avocado mash, heirloom tomatoes, fresh basil & basil oil, italian burrata, served with house-made crostini

Sausage Mussels

sautéed fresh caught pnw mussels, italian sausage made by local butcher 'cascioppo', shaved garlic, organic serrano peppers, pan sauce served with house bread

Spicy Tuna Tartare

fresh cut hawaiian ahi; cubed, sesame oil, soy sauce, organic serrano peppers, green onions, avocado & taro chips

Caesar Salad

all-organic whole romaine lettuce, baked parmesan, lemon, house-made dressing & crostini
add chicken 8

Butternut Squash Soup

Roasted organic squash, carrots, celery, onion, garlic, paprika, cream topped with truffle oil

II

Spaghetti Carbonara

'daily's' bacon, garlic, onions, zucchini, spaghetti noodles, organic egg yolk & parmesan
gluten free noodles 3

Alaskan Halibut

seared 6oz halibut fresh from alaska, organic roasted asparagus, fresh heirloom tomatoes, sautéed pea vines, shallots & lemon zest, served with lemon thyme vinaigrette

Smoked Brisket

House smoked 8oz brisket, house made mashed potatoes & grilled asparagus

Zucchini Linguine

house made all organic zucchini noodles sauteed with extra virgin olive oil, organic tomatoes, artichokes, kalamata olives, basil & chili flakes

Guajillo Chicken

all organic half chicken from 'draper valley,' guajillo marinade & house-made mashed potatoes

III

Sorbet or Gelato
Chocolate Cake
Banana Bread Pudding

**consuming raw or undercooked meats/eggs might increase your risk of food borne illness*



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Extras

- add chicken 8
- add prawns 10
- homemade bread 6

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Wine by Glass – Bottle



Coffee

Armistice Coffee Offerings:

- Drip Coffee 4
- Espresso 4
- Decaf Espresso 4
- Cappuccino 5
- Latte 5
- Macchiato 5

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***SRW SPECIAL
Averna Tea \$13***

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Cocktails - Beer

