



Finch & Pine

Seattle Restaurant Week Lunch Menu \$20

SIDES (CHOOSE 1)

Hot Soup of the Day (v)

or

Arugula Salad with Oven Dried Cherry Tomatoes,
Croutons & Balsamic Dressing (v)

MAIN (CHOOSE 1)

Grilled Cheese -Heirloom Tomatoes, Violife Cheddar on Sourdough
Bread (v)

BLET-Bakon, Lettuce, Seared Eggplant, Heirloom Tomatoes, Mama Lil
Aioli on Sourdough Toast (v) *contains soy

Fall Harvest Tartine with Roasted Delicata Squash, Kale Pesto, Cashew
Ricotta on Sourdough Toast (v)

BEVERAGE SPECIALS

Orange or Grapefruit Mimosas \$8

Bloody Mary with House Pickles \$10

add ons

Hot Smoked Coho Salmon \$8

Olive Toast & Plant Butter \$6

Poached Eggs \$3

gluten free options available

all food items are dairy free

711 Bellevue Ave East, Seattle WA 98102

Consuming raw or undercooked seafood, shellfish, or eggs may increase your risk of foodborne illness



Finch & Pine

Seattle Restaurant Week Brunch Menu \$20

SIDES (CHOOSE 1)

Peach Stuffed Cinnamon Roll with Salted Caramel (v)

Seasonal Fruit Bowl (v)

Side Salad with Balsamic Dressing (v)

MAIN (CHOOSE 1)

SRW Plate with Two Fried Eggs, Bakon, Olive Toast, Plant Butter
Braised White Beans & Tomato
(v) *contains soy

or

Fall Harvest Tartine with Roasted Delicata Squash, Kale Pesto, Cashew
Ricotta on Sourdough Toast (v)

DRINK SPECIALS

Orange or Grapefruit Mimosas \$8

Bloody Mary with House Pickles \$10

add ons

Hot Smoked Coho Salmon \$8

Olive Toast & Plant Butter \$6

Poached Eggs \$3

gluten free options available

all food items are dairy free

711 Bellevue Ave East, Seattle WA 98102

Consuming raw or undercooked seafood, shellfish, or eggs may increase your risk of foodborne illness