

LUNCH

Vég - Vegetarian / V - Vegan / GF - Gluten Free / DF - Dairy Free / N - Contains Nuts

RESTAURANT WEEK

ALDER & ASH LUNCH \$35

Choice of Soup of the Day or Little Gem Salad

Choice of Sandwich or Salad
add 8 chicken, 10 shrimp, 15 steak

Choice of Dessert

TO SHARE

- Caramelized Onion Dip 12

Vég

chives, housemade kettle chips
- Great Northern Bean Hummus 12

Vég-V-N

ash-charred tomato & red pepper, grilled sourdough
- Caviar Tots* 16

yukon gold potato, crème fraîche, keta salmon caviar
- Crushed Avocado 14

Vég-V

hermoula, tortilla chips
- Chinook Salmon Crispy Rice* 17

soy caramel, chili aioli

SMALL PLATES

- Soup of the Day 9

chef's choice, ask your server for today's offering
- Steamed Penn Cove Clams 22

saffron butter, mama lil's peppers, grilled sourdough
- Tempura Vegetables 14

Vég

seasonal vegetable, basil aioli
- Avocado Toast 16

V-DF

crushed avocado, pickled shallot, arugula, hermoula

RAW BAR

- Puget Sound Oysters* 21-38

GF-DF

apple mignonette, mezcail cocktail sauce
- Ahi Tuna Tartare* 22

crushed avocado, charred lemon soy, chive, house-made kettle chip
- Chilled Dungeness Crab 28

GF-DF

guajillo aioli
- Grand Platter* 75

GF-DF

pacific northwest oysters, dungeness crab, tuna tartare

SALADS

- Wedge 16

bacon, chives, buttermilk blue cheese dressing, cherry tomatoes, pickled shallot
- Baby Gem Caesar 13

sourdough croutons, parmesan, anchovy vinaigrette
- Cobb* 19

GF

bacon, avocado, rogue blue cheese, egg, cherry tomato, green goddess dressing
- Roasted Delicata Squash & Beet Salad 17

arugula, goat cheese, pickled pear, candied walnut, mulling spice vinaigrette

add to any salad
chicken + 8 | salmon* + 10 | steak* + 15

SANDWICHES

- Served with sea salt and herb fries substitute a side salad + 3
Impossible patty available upon request.
Gluten free bun-bread available
- Crispy Chicken 18

cucumber kimchi, gochujang, chili aioli, brioche roll
- Club Sandwich 18

roasted turkey, bacon, ham, heirloom tomato, butter lettuce, herb aioli on white toast
- Alder & Ash Burger 23

painted hills beef, bacon onion jam, american cheese, mayonnaise, house pickles, brioche bun, sea salt & herb fries

MAINS

- Roasted Cauliflower 25

V-GF-DF

black lentils, coconut brown butter, capers
- Chicken Paillard 30

kohlrabi & green apple slaw, shaved brussel sprouts, honey dijon vinaigrette, vadouvan spice
- Braised Painted Hills Short Rib Pappardelle 29

herb ricotta, red wine
- Truffle Tagliatelle 28

Vég

brodo, black truffle butter, parmesan
- Dungeness Crab Cake 36

carrot-ginger purée, cabbage citrus salad, jalapeno
- Ahi Tuna Poké* 26

GF-DF

sushi rice, edamame, avocado, cucumber kimchi, sesame, chili aioli
- Fish & Chips 21

tartar sauce, sea salt & herb fries
- Snake River Wagyu Bavette Steak Frites* 44

8 oz bavette, black garlic marinade, sea salt & herb fries
- Chinook Salmon* 35

porcini dashi, spinach, mushrooms, chive dumplings

ON THE SIDE 9

- French Fries

Vég-V

herbs and sea salt
- Roasted Wild Mushroom

Vég-GF

house butter
- Glazed Roasted Carrots

Vég

vadouvan spice
- Sautéed Escarole

Vég

lemon, chili flake
- Brussel Sprouts

GF

bacon jam

A 4% surcharge will be added to your bill to help offset the rising cost of goods and non-labor related expenses.
100% of this surcharge is retained by the restaurant.
*Consuming raw or undercooked foods may increase your risk of illness. Please inform your server if anyone in your party has a food allergy. 10.1