SEATTLE RESTAURANT WEEK



dinner menu 5pm-12am

\$50 all of the below

wild caught shrimp cocktail smoked ketchup, horseradish, bacon fat fried saltines

korabuta pork schnitzel charred savoy cabbage, curry aioli

chocolate pudding cocoa nibs, espresso whip

Suggested Wine Pairing \$16
Long Meadow Ranch
2018 Chardonnay Anderson Valley, CA

march 30th - april 12th tuesday - saturday \$20 each for late nite



the bolo burger
beef bolognese,
grilled royal ranch beef pati

crispy pork

tellagio, cheese, pickled peppers

schnitzel, charred cabbage, ferndale swiss, grain mustard mayo

pork scrapple

sunny eggs, brown butter apple, toast points

