

# STAPLE & FANCY • SEATTLE RESTAURANT WEEK MENU

THREE COURSE • \$65 PER PERSON • MONDAY TO SUNDAY, OCTOBER 26TH THRU NOVEMBER 8TH

Welcome to Seattle Restaurant Week at Staple & Fancy. In the spirit of our trademark chef’s tasting menu, there is no need to select an appetizer as we want you to try them all! Our pasta is always fresh and our entrees are prepared on our applewood fire grill. *We thank you for joining us.*



4739 BALLARD AVE NW  
SEATTLE, WA 98107  
206.789.1200

OPEN DAILY AT 5 PM

HAPPY HOUR FROM  
5 PM to 6 PM

## STARTERS

• ALL TO SHARE •

### Gem Lettuce

sugar snap pea, carrots, mix  
herbs, prickly pear vinaigrette

### Fried Oysters

calabrian chili aioli

### Smoked Fish Bruschetta

grilled bread, aioli, chives, capers

### Prosciutto San Daniele

parmigiano reggiano

### Steelhead Crudo

olive oil, fennel, black lime

### Butternut Squash Soup

crème fraîche, roasted pepita

## MAINS

CHOOSE ONE PER GUEST

### Radiatori

bolognese sauce, grana padano, chives

### Bucatini

vodka sauce, straciatella, basil

### Pork Loin

truffle mashed potatoes, foraged  
mushrooms

### Steelhead

white wine sauce, watercress,  
fennel, radish

### Roasted Mix Roots

cauliflower puree, mix herbs,  
salsa verde

## DESSERT

CHOOSE ONE PER GUEST

### Cheesecake

mixed berry coulis

### Seasonal Sorbetto

vanilla pizzelle (waffle cookie)

## COCKTAIL SPECIALS

CHOOSE ONE PER GUEST

### Don’t Be Bitter 16

prunier darvelle brandy,  
cynar, grapefruit

### The Whispering Flame 16

pepper infused vodka, ginger, lime,  
soda

## WINE SPECIALS

CHOOSE ONE PER GUEST

### ESR ‘Grace’ Prosecco, IT 14/52

nv • Glera, IT

### Garofoli ‘Antica Osteria’ 14/52

nv • Sangiovese, Montepulciano

### ESR ‘Annabelle’ Friuli, IT 13/52

2023 • Pinot Grigio

### ESR x Mark Ryan ‘Ivy Lou’ 15/56

2023 • Grenache, Syrah, Mourvèdre

- STAPLE & FANCY DOES NOT ACCEPT CASH PAYMENTS -

ESR has added 22% Service Charge to the tab that is retained (100%) by the house. Every ESR employee is paid an equitable and agreed upon hourly wage. Gratuities are not expected, and any that are left are split among hourly staff only, never salaried managers.

\*The King County Department of Health would like to warn you that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs might increase your risk of foodborne illness.