

STARTERS, SOUPS AND SALADS

POMMES FRITTES \$ 7.

white truffle oil, aioli, roasted garlic infused ketchup

SPRING ROLLS \$ 8

marinated tofu, fresh mint, shredded vegetables
peanut miso sauce, house pickled shiitakes, sweet chili sauce

ANTIPASTI PLATTER small \$ 13. / large \$ 17.

cured meats, marinated fresh mozzarella, roasted garlic cloves, olives, crostini

TOMATO + GOAT CHEESE SOUP cup \$ 4.50 / bowl \$ 9.

herb crème fraiche

SOUP OF THE DAY

ARTICHOKE HEART AND ROASTED GARLIC cup \$4. / bowl \$ 7

tarragon vinaigrette

CAESAR SALAD \$ 4.50 / \$ 10.

grilled chicken \$ 4./dungeness crab \$ 6.

MIXED ORGANIC GREENS \$ 4.50 / \$ 11.

walnut-dijon vinaigrette

ROASTED BEET SALAD \$ 11.50

spinach, stilton cheese, julienne carrots, candied walnuts, orange vinaigrette

BAKED CYPRESS GROVE GOAT CHEESE SALAD \$ 14.

hazelnut crusted goat cheese, butter leaf lettuce, charred cherry tomato, crostini, shallot vinaigrette

COBB SALAD \$ 16.50

grilled chicken, bacon, gorgonzola, hard-boiled egg, fresh tomato, blue cheese dressing

WARM ITALIAN LAMB “chop” SALAD \$ 16.50

bacon, salami, gorgonzola, garbanzo beans, fresh tomato, blue cheese dressing

CURRIED ROCK SHRIMP SALAD \$ 18.50

butter leaf lettuce, chilled soba noodles, cashews, avocado
goat horn peppers, cherry tomato, creamy thai vinaigrette

PIZZAS

PIZZA MARGHERITA \$ 13.50

sweet basil, fresh mozzarella & tomato, olive oil

PIZZA A LA VERDURE \$ 16.75

artichoke heart, tomato, red onion, kalamata olive, roasted mushroom,
herbed tomato sauce, mozzarella, romano, parmesan, smoked provolone

FINNOCHIONA PIZZA \$ 16.75

lamb sausage, braised fennel, oven dried tomato, herbed tomato sauce, fontina cheese

LUNCH

served with choice of soup, salad, or fries

WATERSTREET BURGER \$ 13.50

1/2 lb. misty isle ground sirloin, aioli
add cheese \$ 1.50/ add bacon \$ 1.50

COCONUT CRUSTED SNAPPER \$ 15.

shitake-scallion thai chile glaze, ginger spinach, sticky rice

PASTA A LA CARBONARA \$ 15.

BUTTERNUT SQUASH RAVIOLI \$ 18.

goat cheese crème, hazelnut vinaigrette, sage oil

DUNGENESS CRAB CAKE PO' BOY \$16.50

giant crab cake served open face on brioche, butterleaf lettuce, tomato, tarragon-dijon aioli

CHEESE TORTELLONI \$14.

ragout of smigi and morel mushrooms, tomato basil semillon sauce

SANDWICH OF THE DAY \$12.

GRILLED SKIRT STEAK

open faced on toasted baguette, butterleaf lettuce, aioli, bacon tomato

LINGUINE WITH RABBIT RAGOUT \$14.

RISOTTO WITH TIGER SHRIMP \$15.

cherry tomato and fresh arugula

