



## Pickled Fish Menu

[available 12pm - close]

### Small Plates

**Grilled Blue Scorcher Sourdough 6**  
salted butter. v

**Chilled Pickles 10**  
seasonal selection. *gf* / *v+*

**Grilled Mushroom Skewers 11**  
rosemary. sherried onion. *gf* / *v+*

**Buttermilk Fried Oysters 15**  
comeback sauce. late harvest pepper relish.

**Clam Chowder 5/10**  
bacon. corn. old bay.

**Roasted Beets 11**  
smoked feta. bitter greens. *gf* / *v*

**Burrata 12**  
warm autumn squash. hazelnut. saba. *gf* / *v*

**Wood Oven Roasted Cauliflower 10**  
bagna cauda. ben's salt. *gf*

**Autumn Greens 10**  
pecans. pickled grapes. *gf* / *v+*

**Dirty Dirty Fries 13**  
pork belly. garlic. goat cheese.  
pickled peppers. truffle catsup. *gf*

**PNW Cheeses 20**  
cranberry mostarda. walnut bread. *v*

**Four Cheese 17**  
chevre. provolone. mozzarella.  
smoked pecorino. fresh arugula. *v*

**House Sausage 18**  
mama lil's peppers. red onion.

**Roasted Mushroom 19**  
rosemary mornay. balsamic shallots. *v*

### Large Plates

**Dungeness Crab Cakes 24**  
fennel. orange + caper salad. remoulade.

**Cider Glazed Pork Shoulder 27**  
braised red cabbage. smoked apple puree. *gf*

**Buttermilk Fried Rockfish 19**  
fries. house tartar. lemon.

**Hand-Cut Pappardelle 21**  
pork + mushroom ragout. parmigiano reggiano.

**Roasted Apple + Mushroom Stuffed Cabbage 18**  
white bean ragout. rosemary. *gf* / *v+*

**Painted Hills Beef Burger 17**  
aged cheddar. house gherkins. lettuce.  
comeback sauce. fries.

**Mac + Cheese 16**  
aged cheddar. breadcrumbs. *v*  
add bacon. 4 | add crab. 12

**Chicken Fried Chicken 24**  
braised greens. crispy potatoes.  
chicken gravy.

**New York Steak 34**  
roasted rosemary. warm foraged mushrooms.  
marble potatoes. beef jus. *gf*

**Roasted King Salmon 28**  
white beans. calamari. garlic confit.  
fried capers. *gf*

### Pizza

available after 2pm

**Vegan Autumn Squash 18**  
caramelized onion. wilted arugula.  
sage infused olive oil. *v+*

**Pepperoni 18**  
pomodoro. smoked pecorino.

**Fresh Mozzarella 17**  
pomodoro. basil. *v*

gluten free = *gf* | vegetarian = *v* | vegan = *v+*

Executive Chef: Jake Martin | Chef de Cuisine: Armando Tovar | Sous Chef: Tommy Brooks

### **Living Wage**

Thank you for dining with us. An 18% living wage charge is included on each check. 7% of this charge goes directly to your server in the form of a commission and the house retains the remainder to help fund higher wages and benefits for all hourly staff. Gratuities are not expected but will be accepted and go directly to your server.