



SOLO BAR

DINNER

Shareables

TRUFFLE & PARMESAN POPCORN (VEGETARIAN, GF)	\$6
ARTICHOKE DIP (VEGETARIAN) Cream cheese, parmesan, herbs, house-made crostini	\$12
SALMON TOAST Lox-style salmon, horseradish crème, capers, dill, Macrina potato bread	\$15
LAMB MEATBALLS Ground lamb, warm spices, pine nuts, served with tzatziki, cucumber, warm pita <i>Add extra pita + \$1</i>	\$16
ANTIPASTO Sliced prosciutto & hot coppa, pickled seasonal vegetables, grain mustard, marinated artichokes & olives, rosemary crackers <i>Add mozzarella +\$5</i>	\$17
CHEESE PLATE (VEGETARIAN)** Brie, Beecher's white cheddar, smoked mozzarella, fig spread, peach-bourbon jam apple, grapes, toasted almonds, rosemary crackers	\$22

Salad & Soup

SOUP OF THE DAY Rotating selection, served with toasted Macrina potato bread. Cup or Bowl.	\$5/8
HOUSE SALAD (VEGETARIAN, GF) Arugula, sherry-shallot vinaigrette, parmesan cheese, pickled red onions.	\$10
HARVEST SALAD (VEGETARIAN, GF) Roasted kabocha squash, arugula, radicchio, frisée, chèvre, honey-cider vinaigrette, pepitas	\$16

Entrees

MAC N' CHEESE (VEGETARIAN) Orecchiette, Fontina & Beecher's cheddar sauce, breadcrumbs, fresh herbs.	\$14
MUSHROOM BOURGUIGNON (VEGETARIAN, GF) Mixed mushrooms, carrots, and pearl onions in a red wine sauce. Served over Yukon gold mashers	\$14
SQUASH GNOCCHI (VEGETARIAN)** Roasted delicata squash, kale, caramelized leek & fennel, balsamic reduction, Parmesan, toasted hazelnuts	\$16
SHRIMP & GRITS (GF) Wild red shrimp, bell pepper, onion, cheesy grits, house Cajun spices <i>Add house salad +4</i>	\$17

Sandwiches

Sandwiches are served with Tim's Cascade potato chips and cornichon pickles

BLACKENED CHICKEN SANDWICH Chicken breast, house Cajun spices, dill pickles, red onion, iceberg, aioli, rustic Macrina bun. <i>Add soup or salad + \$4</i>	\$16
STEAK SANDWICH Flat-iron steak, arugula, chermoula, candied Fresno chilies, aioli, Macrina ciabatta. <i>Add house salad or soup +\$4</i>	\$17
PORK BELLY BANH MI Caramelized pork belly, sriracha aioli, jalapeño, cilantro, cucumber, pickled carrot & daikon, French roll. <i>Add house salad or soup +\$4</i>	\$17

Washington state health department warns that eating raw or undercooked foods can cause illness.

** Contains nuts *** Contains seeds

(vegetarian) / (gf) gluten free / (vegan)

