



SOLO BAR

DINNER

Shareables

- TRUFFLE & PARMESAN POPCORN** \$6
(VEGETARIAN, GF)
- ARTICHOKE DIP (VEGETARIAN)** \$12
Cream cheese, parmesan, herbs, house-made crostini
- LAMB MEATBALLS** \$16
Ground lamb, warm spices, pine nuts, served with tzatziki, cucumber, warm pita
Add extra pita + \$1
- ANTIPASTO** \$17
Sliced prosciutto & hot coppa, pickled seasonal vegetables, grain mustard, marinated artichokes & olives, rosemary crackers
Add Brie +\$3
- CHEESE PLATE (VEGETARIAN)**** \$22
Brie, Beecher's white cheddar, smoked mozzarella, fig spread, peach-bourbon jam apple, grapes, toasted almonds, rosemary crackers

Salad & Soup

- SOUP OF THE DAY** \$5/8
Rotating selection, served with toasted Macrina potato bread. Cup or Bowl.
- HOUSE SALAD (VEGETARIAN, GF)** \$10
Arugula, sherry-shallot vinaigrette, parmesan cheese, pickled red onions.
- HARVEST SALAD (VEGETARIAN, GF)** \$14
Roasted kabocha squash, arugula, radicchio, frisée, chèvre, honey-cider vinaigrette, pepitas

Washington state health department warns that eating raw or undercooked foods can cause illness.
 ** Contains nuts *** Contains seeds
 (gf) gluten free

Entrees

- MAC N' CHEESE (VEGETARIAN)** \$14
Orecchiette, Fontina & Beecher's cheddar sauce, breadcrumbs, fresh herbs.
Add marinated mushrooms +3
Add Hempler's smoked sausage +4
- MUSHROOM BOURGUIGNON** \$16
(VEGETARIAN, GF)
Mixed mushrooms, carrots, and pearl onions in a red wine sauce. Served over Yukon gold mashers
- SQUASH GNOCCHI (VEGETARIAN)**** \$16
Roasted delicata squash, kale, caramelized leek & fennel, balsamic reduction, Parmesan, toasted hazelnuts
- SHRIMP & GRITS (GF)** \$17
Wild red shrimp, bell pepper, onion, cheesy grits, house Cajun spices
Add house salad +4

Sandwiches

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

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

