

SOLO BAR

DINNER

Shareables

TRUFFLE & PARMESAN POPCORN \$6
(VEGETARIAN, GF)

ARTICHOKE DIP (VEGETARIAN) \$14
Cream cheese, parmesan, herbs, house-made crostini

LAMB MEATBALLS \$17
Ground lamb, warm spices, pine nuts, served with tzatziki, cucumber, warm pita
Add extra pita + \$1

ANTIPASTO \$19
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

Sandwiches

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

BLACKENED CHICKEN SANDWICH \$17
Chicken breast, house Cajun spices, dill pickles, red onion, iceberg, aioli, rustic Macrina bun.
Add soup or salad + \$4

STEAK SANDWICH \$18
Flat-iron steak, arugula, chermoula, candied Fresno chilies, aioli, Macrina ciabatta.
Add house salad or soup +\$4

PORK BELLY BANH MI \$18
Caramelized pork belly, sriracha aioli, jalapeño, cilantro, cucumber, pickled carrot & daikon, French roll.
Add house salad or soup +\$4

Salad & Soup

SOUP OF THE DAY \$6/9
Rotating selection, served with toasted Macrina potato bread. Cup or Bowl.

HOUSE SALAD (VEGETARIAN, GF) \$11
Arugula, sherry-shallot vinaigrette, parmesan cheese, pickled red onions.

GREEN GODDESS (VEGETARIAN, GF)*** \$14
Arugula, frisée, avocado & charred spring onion dressing, watermelon radish, grapefruit supreme, cotija, pepitas, sliced avocado
Add chicken +\$5 or Steak +\$9

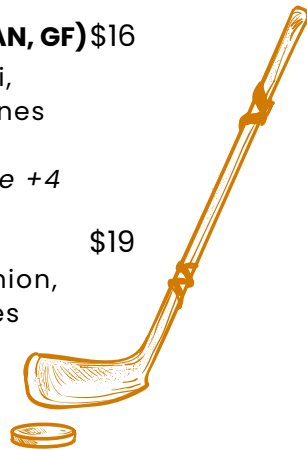
Entrees

MAC N' CHEESE (VEGETARIAN) \$15
Orecchiette, Fontina & Beecher's cheddar sauce, breadcrumbs, fresh herbs.
Add marinated mushrooms +3
Add Hempler's smoked sausage +4

CACIO E PEPE (VEGETARIAN) \$16
potato gnocchi, snap peas, parmesan, fresh-ground black pepper, pea vines
Add chicken +5

POLENTA PRIMAVERA (VEGETARIAN, GF) \$16
Asparagus, snap peas, zucchini, pearl onions, herbs, and pea vines over cheesy grits
Add Hempler's smoked sausage +4

SHRIMP & GRITS (GF) \$19
Wild red shrimp, bell pepper, onion, cheesy grits, house Cajun spices
Add house salad +4



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

** Contains nuts *** Contains seeds (gf) gluten free