

Lunch

Hors d'Oeuvres

Served with a basket of Le Panier Bread

- Marinated Olives 5
Nicoise, Picholine, and Kalamata olives marinated with fresh orange, cumin, coriander, fresh herbs and extra virgin olive oil.
- Pâté 8
House made pâté with cornichons, stone ground mustard and brown butter croutons.
- Smoked Wild Salmon 8
Hot smoked wild salmon with goat cheese crostini and red onion salad.
- Meze Plate 8
Herbed whipped goat cheese, hummus, and Mama Lil's peppers with grilled pita.
- Grilled Duck Sausage 8
Rosemary duck sausage with a cherry balsamic compôte and endive garnish.
- Artisan Cheese Plate 12
A selection of artisan cheese.

Soup/Salad

Served with a basket of Le Panier Bread

- Soup du Jour 7
Prepared in house with fresh ingredients.
- Salade Niçoise† 14
Grilled Albacore Tuna, haricots verts, new potatoes, niçoise olives, cherry tomatoes, and anchovies.
- Warm Roquefort and Pancetta Salad 10
Curly endive dressed with a warm red wine, Roquefort and pancetta vinaigrette, and topped with matchstick pears and toasted walnuts.
- Arugula and Roasted Baby Beet Salad 9
Served with organic baby arugula, citrus salad, crumbled chèvre.
- Baby Spring Greens Salad * 7
Organic baby lettuce is mixed with fresh radishes, fines herbs and a white balsamic vinaigrette.
- Caesar Salad* 8
Romaine, Parmesan, croutons and Caesar dressing.

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| * | Add Oregon blue cheese or Goat cheese..... 1 |
| | Add Grilled Chicken 3 |
| | Add Smoked Salmon 5 |

Sandwiches

Served with chips

- Substitute small soup or salad..... 3*
- Cheeseburger† 10
1/3 lb Washington beef with lettuce, tomato, red onions, cheddar cheese and roasted garlic aioli.
Add applewood smoked bacon 2
- French Dip† au jus 10
Herb and cracked pepper roasted beef with fresh herbs and creamy horseradish sauce.
- Grilled Chicken 10
Tarragon marinated chicken breast on a toasted baguette with tomatoes, lettuce and a creamy parmesan dressing.
- Grilled Reuben 10
No preservative pastrami on onion rye bread with homemade sauerkraut and Russian dressing.
- Grilled Halibut Sandwich..... 13
Grilled wild Alaskan halibut is served on a chibatta bun with a spicy caper mayo, lettuce and fresh tomato.
- Oregon Bay Shrimp Sandwich..... 11
Fresh Oregon Bay shrimp meat mixed with peppers, onions, celery, creme fraiche and rouille. Served on a hoagie roll with lettuce and tomatoes.
- Spring Vegetables and Hummus Wrap 9
Lemon and herb marinated spring onions, baby carrots, roasted peppers, pea shoots and mushrooms are wrapped with house made hummus in a spinach tortilla.
- Jambon..... 9
Herbed Italian ham, gruyère, and sweet cream butter on Le Panier baguette; a V.I. standby.

Hot Plates

- Moules 15
Fresh local Mussels braised with white wine, shallots, fresh herbs and a touch of lemon.
- Chicken and Sausage Gumbo 11
Chicken and Cajun andouille sausage with peppers, onions and celery in a rich chicken broth thickened with okra and filò powder served on brown basmati rice.
- Quiche and Salad 8
Fresh quiche made daily served with mixed greens.

18% gratuity added for parties of six or more and on missing charge slips.

† The Health Dept. would like you to know that consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.

Small Plates

- Soup Du Jour 7
Prepared in house with fresh ingredients.
- Marinated Olives 5
Niçoise, Picholine, and Kalamata olives marinated with fresh orange, cumin, coriander, fresh herbs and extra virgin olive oil.
- Smoked Wild Salmon 8
Hot smoked wild salmon with goat cheese crostini and red onion salad.
- Meze Plate 8
Herbed whipped goat cheese, hummus, and Mama Lil's peppers. Served with grilled pita.
- Onion Tart 8
Caramelized onions, roasted garlic, and fresh herbs baked in a savory black pepper crust.
- Pâté 8
House made pâté with cornichons, stone ground mustard and brown butter croutons.
- Grilled Duck Sausage 8
Rosemary duck sausage with a cherry balsamic compôte and endive garnish.
- Crispy Cider Braised Pork Belly 8
Apple cider braised pork belly with a Honey Crisp apple and fennel salad.
- Jumbo English Pea Ravioli 8
House made English pea ravioli with whipped mascarpone, lemon and horseradish. Served in a tarragon beurre blanc and fresh pea vines.
- Sunchoke Brandade 8
House made salt cod is puréed with sunchoke, extra virgin olive oil, and served on a toasted baguette and fried artichoke hearts.
- Mussels (half-portion) 9
Fresh Taylor Farm Mussels braised with white wine, shallots fresh herbs and a touch of lemon.
- Oregon Bay Shrimp Napoleon 8
Fresh Oregon shrimp meat with peppers, spring onions and crème fraiche stacked on a toasted brioche and served with house marinated jumbo artichokes.
- Fried Duck Egg 9
Washington Duck egg lightly breaded and served with sauteed artisan ham and a broken tomato vinaigrette.
- Washington Asparagus 8
Fresh Washington asparagus blanched and served with a hard cooked egg and hollandaise.
- Artisan Cheese Plate 12
A selection of artisan cheese.
- Charcuterie 12
A selection of Zoe's natural cured meat.

Half priced Small Plates with drinks
Everyday 4:00-6:00 p.m.

Dinner

Small Plates

Soup Du Jour.....	7
<i>Prepared in house with fresh ingredients.</i>	
Marinated Olives	5
<i>Niçoise, Picholine, and Kalamata olives marinated with fresh orange, cumin, coriander, fresh herbs and extra virgin olive oil.</i>	
Smoked Wild Salmon	8
<i>Hot smoked wild salmon with goat cheese crostini and red onion salad.</i>	
Meze Plate.....	8
<i>Herbed whipped goat cheese, hummus, and Mama Lil's peppers. Served with grilled pita.</i>	
Onion Tart.....	8
<i>Caramelized onions, roasted garlic, and fresh herbs baked in a savory black pepper crust.</i>	
Pâté.....	8
<i>House made pâté with cornichons, stone ground mustard and brown butter croutons.</i>	
Grilled Duck Sausage.....	8
<i>Rosemary duck sausage with a cherry balsamic compôte and endive garnish.</i>	
Crispy Cider Braised Pork Belly	8
<i>Apple cider braised pork belly with a Honey Crisp apple and fennel salad.</i>	
Jumbo English Pea Ravioli	8
<i>House made English pea ravioli with whipped mascarpone, lemon and horseradish. Served in a tarragon beurre blanc and fresh pea vines.</i>	
Sunchoke Brandade	8
<i>House made salt cod is puréed with sunchokes, extra virgin olive oil, and served on a toasted baguette and fried artichoke hearts.</i>	
Mussels (half-portion)	9
<i>Fresh Taylor Farm Mussels braised with white wine, shallots fresh herbs and a touch of lemon.</i>	
Oregon Bay Shrimp Napoleon.....	8
<i>Fresh Oregon shrimp meat with peppers, spring onions and crème fraiche stacked on a toasted brioche and served with house marinated jumbo artichokes.</i>	
Fried Duck Egg.....	9
<i>Washington Duck egg lightly breaded and served with sauteed artisan ham and a broken tomato vinaigrette.</i>	
Washington Asparagus.....	8
<i>Fresh Washington asparagus blanched and served with a hard cooked egg and hollandaise.</i>	
Artisan Cheese Plate	12
<i>A selection of artisan cheese.</i>	
Charcuterie.....	12
<i>A selection of Zoe's natural cured meat.</i>	

Sides

Smoked Broccoli.....	5
Sautéed Haricots Verts	5
Cauliflower Gratin	5
Braised Greens.....	5
Frites	5

Large Plates

Moules Frites.....	15
<i>Fresh Taylor Farm Mussels braised with white wine, shallots, fresh herbs and a touch of lemon. Served with frites.</i>	
Braised Oregon Lamb Shank.....	19
<i>Red wine and herb braised lamb shank with sautéed greens and grilled polenta cake.</i>	
True Cod en Papillote	18
<i>Alaskan True Cod baked in parchment paper with julienned asparagus, peppers, onions, and a green garlic compound butter. Served with a cauliflower gratin.</i>	
Steak Frites	17
<i>Grilled hanger steak with hand cut frites, smoked broccoli and a peppercorn demi-glace.</i>	
Pan Roasted Halibut	22
<i>Wild Alaskan Halibut served on a bed of fingerling potatoes with green garlic confit, fava beans and a light béarnaise sauce.</i>	
House Made Nettle Ravioli	16
<i>Local wild stinging nettles are puréed with parmesan and served in a spring vegetable broth with English peas, carrot, asparagus, green garlic and drizzled with extra virgin olive oil.</i>	
Washington Chicken Roulade	17
<i>Free range Washington chicken breasts stuffed with caramelized onions, greens and Gruyère with Dijon roasted new potatoes and pan juices.</i>	
Cassoulet.....	16
<i>House cured duck confit, pork sausage, flageolets, garlic-herb gratin.</i>	
Cheeseburger†	11
<i>1/3 lb Washington beef with lettuce, tomato, red onions cheddar cheese, and roasted garlic aioli. Served with frites.</i>	
<i>Add applewood smoked bacon</i>	
	2

Salads

Salade Niçoise†	14
<i>Grilled Albacore tuna, haricots verts, new potatoes, niçoise olives, cherry tomatoes, and anchovies.</i>	
Warm Roquefort and Pancetta Salad	10
<i>Curly endive dressed with a warm red wine, Roquefort and pancetta vinaigrette, and topped with matchstick pears with toasted walnuts.</i>	
Arugula and Roasted Baby Beets	9
<i>Served with citrus and crumbled chèvre.</i>	
Baby Spring Greens*	7
<i>Organic baby lettuce is mixed with fresh radishes, fine herbs and a white balsamic vinaigrette.</i>	
Caesar Salad*	8
<i>Romaine, Parmesan, croutons and Caesar dressing.</i>	

* Add Oregon blue cheese or Goat cheese.....	1
Add Grilled Chicken	3
Add Smoked Salmon	5

Half priced Small Plates with drinks. Everyday 4:00-6:00pm

18% gratuity added for parties of six or more and on missing charge slips.

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Wine

White

	Glass	Bottle
2006 Mâcon Villages <i>Joseph Drouhin, Beaune, France</i> <i>Crisp acidity with a mineral finish</i>	7	28
2007 Tiefenbrunner Pinot Grigio <i>Venezie, Italy</i> <i>Well balanced body and acidity with light peach and pear notes</i>	7.5	30
2006 Les Deux Tours Sauv Blanc <i>Ladoucette, Touraine, France</i> <i>Clean and crisp; a great seafood wine</i>	8	32
2005 St. Véran <i>Joseph Drouhin, Beaune, France</i> <i>Solid white burgundy from a great year</i>		32
2007 Sonoma-Cutrer Russian River Chard <i>Sonoma-Cutrer Vineyards, Windsor, California</i> <i>Classic California Chardonnay</i>		38
2005 Rully <i>Joseph Drouhin, Beaune, France</i> <i>Poor man's Montrachet from a stellar year</i>		40
2005 Chablis <i>Louis Michel</i> <i>Classic Chablis from an outstanding vintage</i>		40
2007 Sancerre <i>Domaine Cherrier, Loire</i> <i>Light, bright and delicate fruit</i>		43

Sparkling

N.V. Gruet Methode Champenoise, Brut <i>Gruet Winery, Engle, New Mexico</i> <i>Now available by the glass using the Perlage system to keep the bubbles fresh.</i> <i>Compare with any prosecco, crémant, or domestic sparkler; you won't be disappointed.</i>	8	32
NV. Nicholas Feuillatte Champagne, Brut		50
NV. Veuve Clicquot Champagne, Brut		75

Rosé

2008 Chateau de Campuget Rosé <i>Côstièrre de Nîmes, France</i> <i>It's light and easy drinking</i>	7.5	30
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Red

	Glass	Bottle
2007 Urano Malbec <i>Mendoza, Argentina</i> <i>Rich and spicy, 100% malbec with smoke and cassis hints.</i>	7	28
2007 Merlot <i>Domaine de Couron, Ardèche, France</i> <i>Smooth, full-bodied</i>	7	28
2005 Côtes du Rhône Villages <i>Domaine de Couron, Ardèche, France</i> <i>Medium bodied and lively</i>	8	32
2005 Château Thébot <i>Affordable Bordeaux from a top vintage</i>		32
2006 Rutherford Ranch Cabernet Sauvignon <i>Napa Valley, California</i> <i>Typical Napa cab fruit with oak and tannin backbone</i>		32
2005 Maryhill Sangiovese <i>Maryhill Winery, Columbia Valley, Washington</i> <i>The sangiovese grape is a good fit for the valley</i>		32
2003 Kennedy Shah <i>Rattlesnake Hills, Columbia Valley, Washington</i> <i>Woodhouse Family Cellars, Woodinville, WA</i> <i>A rich blend of syrah, malbec, cabernet and merlot. A complex mouthful of plum and berry with spice and oaky tannins.</i>		32
2006 Fallöbst Petite Syrah <i>Milton-Freewater Oregon</i> <i>Smooth, medium-bodied with dark berry flavors</i>		35
2005 Syrah <i>Domaine de Couron, Rhône Valley, France</i> <i>Syrah with fruit, depth and backbone</i>		35
2006 Bourgogne <i>"Roncevie" Domaine Arland</i> <i>Rustic and unfiltered; a pinot drinker's delight</i>		38
2004 Allegrini <i>La Grola, Veronese</i> <i>If you have only one Italian...</i>		53
2005 Santenay Premier Cru <i>"Les Gravières" Vincent Girardin</i> <i>Top of the line pinot noir</i>		65

On Tap

	10 oz. Glass	Full Pint
Trumer Pils <i>Salzburg, Austria and Berkeley, CA Authentic pils made with imported ingredients.</i>	3.25	5.00
Old Seattle Lager <i>Maritime-Pacific Brewing Co., Seattle, WA Light-bodied with a refreshing Cascade hop finish</i>	3.25	5.00
Lazy Boy Belgian Ale <i>Lazy Boy Brewery, Everett, WA A spicy potent Belgian style golden</i>	3.25	5.00
Hale's Kolsch <i>Hales Brewing Co., Freeland, Seattle, WA A crisp and easy drinking golden ale</i>	3.50	5.25
Mothership Wit White Ale <i>New Belgium Brewing Co., Ft. Collins, CO Authentic Belgian style white ale</i>	3.25	5.00
Inside Passage IPA <i>Boundary Bay Brewing, Bellingham, WA An India Pale Ale with serious hops</i>	3.50	5.25
Manny's Pale Ale <i>Georgetown Brewing, Seattle, WA Unfiltered pale ale with a crisp hop finish</i>	3.25	5.00
Mac & Jack's African Amber <i>Mac & Jack's Brewery, Redmond, WA An unfiltered, dry-hopped, golden amber ale</i>	3.25	5.00
Nine Pound Porter <i>Georgetown Brewing, Seattle, WA Rich and chocolaty</i>	3.25	5.00
Guinness Stout <i>Guinness Brewing Co., Dublin, Ireland The classic, creamy headed Irish Stout</i>	4.00	6.00

First &
Virginia



We be
smoke free

Cocktails

*Our Well: Dewars White Label, Jim Beam,
Crater Lake Vodka, Bombay Gin, Sauza Blanco.
We pour a classic 1 1/2 ounce shot and
use fresh squeezed juices.*

Single Malts

The Glenlivet 12 yr.	9.00
The Glenlivet 18 yr.	11.50
The Balvenie Doublewood 12 yr.	9.50
Glenmorangie Quinta Ruben 12 yr.	10.00
The Macallan 12 yr.	9.50
The Macallan 18 yr.	18.00
Oban 14 yr.	10.50
Talisker 10 yr.	10.00
Laphroaig 10 yr.	9.50
Lagavulin 16 yr.	11.50
Highland Park 12 yr.	10.00

Small Batch Bourbons

Eagle Rare 10 yr.	7.00
Knob Creek 9 yr.	7.50
Woodford Reserve 7 yr.	7.50
Basil Hayden's 8 yr.	8.00
1792 Ridgmont Reserve	8.00
Booker's	8.00
Blanton's Single Barrel	9.00
Van Winkle Pappy 20 yr.	14.00

Wines by the glass

White

2006 Mâcon Villages <i>Joseph Drouhin, Beaune, France Crisp acidity with a mineral finish</i>	7.00	28.00
2007 Tiefenbrunner Pinot Gris <i>Venezia, Italy Well balanced body and acidity with light peach and pear notes</i>	7.50	30.00
2006 Les Deux Tours Sauvignon Blanc <i>Ladoucette, Touraine, France Clean and crisp; a good seafood wine</i>	8.00	32.00

Red

2007 Urano Malbec <i>Mendoza, Argentina Rich and spicy, 100% malbec with smoke and cassis hints.</i>	7.00	28.00
2007 Merlot <i>Domaine de Couron, Ardèche, France Smooth, full-bodied</i>	7.00	28.00
2005 Côtes du Rhône Villages <i>Domaine de Couron, Ardèche, France Medium bodied and lively</i>	8.00	32.00

Sparkling

N.V. Gruet Methode Champenoise, Brut <i>Gruet Winery, Engle, New Mexico Now available by the glass using the Perlage system to keep the bubbles fresh. Compare with any prosecco, cremant, or domestic sparkler; you won't be disappointed.</i>	8.00	32.00
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Rosé

2008 Chateau de Campuget Rosé <i>Côstière de Nîmes, France It's light and easy drinking</i>	7.50	30.00
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Cocktail Specials

Russian Doll	8.50
<i>Nothing sparkles quite like a Russian girl in Spring. Celebrate the thaw with this subtle combination of Stolichnaya Vodka, Crème de Cassis and orange bitters, shaken and topped off with sparkling Gruet Champegnoise.</i>	
Sage Hemingway	8.50
<i>Papa loved his vodka grapefruit. He liked it fresh squeezed. He liked it with well made vodka like Crater Lake. He liked it with something pure and good like sage. He savored it. It was good.</i>	
Strawberry Rhubarb Gin Fizz	9.50
<i>Do you fantasize about lying in the tall grass, gazing at the blue sky and giggling in the sun? One sip of this sublime concoction of Hendrick's Gin, housemade strawberry rhubarb puree, fresh squeezed lemon juice, and soda water will make your dreams come true.</i>	
St. Germain Martini	8.50
<i>Sophisticated take on a classic cocktail that brings spring flowers to the boulevard. Kettle One Vodka bruised gently with the essence of elderflowers, St. Germain aperitif. A twist of orange for existential edge. Magnifique!</i>	
<i>P.S. Try a soupçon of St. Germain with sparkling Gruet Champegnoise or the Deux Tours Sauvignon Blanc.</i>	
	9.00

Featured Cocktails

Double Bombay Martini	\$8.00
Double Maker's Mark Perfect Manhattan	\$8.00
Double Crater Lake Cosmopolitan	\$8.00
Sauza Blanco & Citrónge Margarita	\$8.00

Ports & Sherries

Dow's 2001 Late Bottle Vintage	8.00
Graham's Tawny, 10 yr	7.00
Fonseca Bin 27	6.00
Hidalgo Manzanilla, Amantillado, or Cream Sherry	5.50

Belgian Ales & Bottled Beers

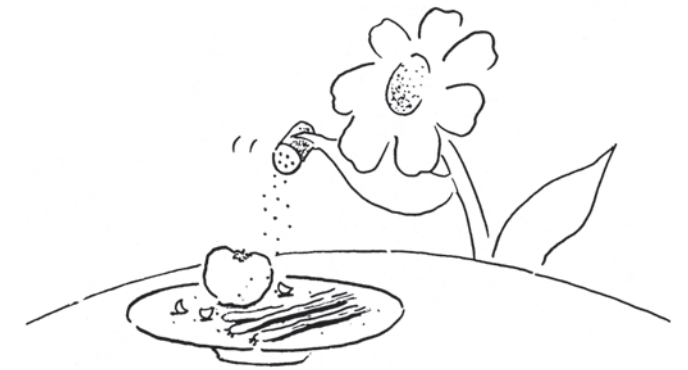
Chimay Grande Réserve, Belgian Trappist Ale, 25.4 oz.	20.00
Orval, Belgian Trappist Ale, 11.2 oz.	10.00
Duvel, Potent Belgian ale, 11.2 oz.	8.00
Lindemans Framboise, Raspberry Lambic, 12 oz.	10.00
Amstel Light, 12 oz.	4.00
Spire Mountain Pear Cider, 12 oz.	4.50

Non-Alcoholic

Paulaner Thomasbrau, Non-Alcoholic Beer	4.50
Fresh Squeezed Orange or Grapefruit Juice*	3.50
Fresh Lemonade*	3.50
Cranberry Juice	3.50
V-8 Juice	3.50
Perrier	2.00
Coke, Diet Coke, Sprite or Iced Tea	2.00
Coffee or Tea	2.50

**Unpasteurized*

Consuming unpasteurized juices may increase your risk of food borne illness.



Spring Special

Half Priced Appetizers with Drinks 4-6 Daily