



Excuse the worn or stained menu, but rest assured our love for the Pacific Northwest is as beautiful as the trees we're trying to save!

### SMALL BITES

#### BEER BATTERED ALASKAN COD TACOS

White corn tortillas, crisp slaw, pickled red onion, sweet and sour freso chiles, Guajillo aioli. 16.

#### WHOLE MILK CREAMY BURRATA SPREAD WITH OUR SOURDOUGH BAGUETTE ♻️

Almond pesto garnish. 16.

#### DAMN GOOD WINGS

Smothered in our family's secret hot & spicy sauce. Classic 20.. Boneless 17.

#### SPICY FENNEL MEATBALLS WITH LUSTY LADY MARINARA

Legend has it that the Lusty Ladies from next door used to come enjoy our hand rolled meatballs. 13.

#### CRISPY CALAMARI

Togarashi seasoned flash-fried calamari, sesame, red chili aioli. *Limited availability* 17.

#### BASKET OF HAND-CUT-TODAY FRIES ♻️ 9.

#### PORK CONFIT FRIES

Hand-cut-today fries, braised pork, caramelized onions, scratch 4 cheese sauce. A guest favorite. 14.

#### CRISPY BANG BANG CHICKEN

Chili & garlic sweet and sour sauce, sesame, pickled salad. 17.

#### ROASTED EGGPLANT HUMMUS ♻️ ♥

Baked to order sourdough flatbread. 16.

#### ARTISAN BUTCHER BOARD

Soppressata, prosciutto, Rogue River organic blue cheese, Beecher's Flagship, Dulce olives, rustic tomato jam, Seattle sourdough flatbread. 20.

#### ALMOND WOOD BLASTED BROCCOLI ♻️ ♥

Charred broccoli tossed in our seasoned oil. 14.

#### 1/2 LB SANCTIFIED VODKA PUGET SOUND CLAMS ♥

Sourdough bread for dipping. 18.

#### PROPER GREENS ♻️ ♥

Sweet gems, brown sugar walnuts, Rogue River blue cheese, balsamic vinaigrette. 10.

## JOIN US FOR LUNCH ON SATURDAY & SUNDAY STARTING AT 12:00 PM

### SEATTLE SOURDOUGH PIZZAS

*Fired with native almond-wood. Perfect for one person. Add vegan cheese 2.*

#### QUATRE VIANDE (4 MEAT)

Torrid Wurst, soppressata, lardons, pepperoni, whole milk mozzarella, grated parm. Order it mild or ZESTY. 26

#### CLASSIC PEPPERONI

Whole milk mozzarella, hot chili relish, peppadews, Farmstead fontina, reggiano. Spicy! 24.

#### NONNA MARIA ♻️

Grandma-style pie, olive oil poached red sauce, whole milk mozz. 22.

#### WHIPPED CHEVRE AND SUNDRIED TOMATO ♻️

Pesto, fresh parm, oregano, basil. 22.

#### SPICED FIG, PROSCIUTTO AND ARUGULA

Grande whole milk mozz, whipped chevre, almond pesto. 24.

#### WOOD OVEN ROASTED WILD MUSHROOM ♻️

Saltwater cured mushrooms, black garlic ricotta, Farmstead fontina, sundried tomato jam. 24.

#### CRAFT BACON, WASHINGTON APPLE AND ROGUE BLUE

Applewood smoked bacon lardons, Rogue River blue, apple, fig jam. 24.

#### CARNITAS AND AVOCADO

12 hour braised pork shoulder, avocado salsa, pickled onion, reggiano, cilantro, hot chili relish. 24.

### HOUSECRAFTED SOURDOUGH PASTA

#### BOBBEE'S "ALL DAY" BOLOGNESE

Fresh sourdough rigatoni, hearty bolognese, grated parmesan. RICH. 26.

#### NORTHWEST KING SALMON

San Juan Island mushrooms, arugula, Sicilian spice, lemon, true asiago cream. 26.

#### BASIL ALMOND PESTO PASTA ♻️

Oven roasted cherry tomatoes, creamy chevre. 22.

#### TELLICHERRY CHICKEN AND SMOKED GOUDA

Organic chicken, garlic cream sauce, fresh cracked Tellicherry pepper. 25.

#### ORIGINAL MAC AND 4 CHEESES ♻️

Pike Place Market Beecher's Flagship, reggiano, Grande whole milk mozzarella, Farmstead fontina. 21.

#### MEDITERRANEAN VEGAN SOURDOUGH PASTA ♻️

Sundried and cherry tomatoes, kalamata olives, basil, sicilian spice, oven roasted eggplant red sauce. 21.

#### FARMSTEAD SMOKED GOUDA AND BRAISED PORK MAC AND CHEESE

12 hour braised pork, sherried onions, sweet and sour chiles, creamy 4 cheeses. 24.

#### EXTRAS

*hot fennel sausage 5. / Olli pepperoni 5. / fresh broccoli 3.  
Dog Island mushrooms 4. / meatballs (4) 8. / lardons 5. /  
bacon 4. / chicken 8. / salmon 10.*



## 1/2 LB PRIME HAMBURGS\* AND SOURDOUGH SANDWICHES

St. Helens Beef chopped fresh daily in-house to prime-grade marbling. Served on our house baked sourdough bun. Lettuce wrap available upon request.

### HASS AVOCADO AND BILLIONAIRE'S BACON

Prime marbled beef, candied black-peppercorn bacon, cellar-aged provolone, green leaf, beefsteak tomato, purple onion, mayo, chunky avocado salsa. 17.50

### SEATTLE CLASSIC

Prime marbled beef, lettuce, red onions, tomatoes, packer dills, peppered brown sugar bacon, cheddar, Jim's Drive-In Sauce. VERY JUICY. 17.50

### WALLA WALLA SWEET ONION AND BACON JAM

Prime marbled beef, sherry-caramelized onions, pickled red onion, smoked gouda, cracked pepper, mayo. 17.50

### 4 CHEESE PATTY MELT

Prime chopped beef with melted smoked gouda, aged provolone, classic American, mozzarella, caramelized onions, smoky bacon jam, Jim's Drive-In Sauce All on griddled sourdough. 17.50

### DOUBLE SMASHED AMERICAN BURGER

Two prime marbled beef patties, American cheese, caramelized onions, packer dills, lettuce, Jim's Drive-In Sauce. Served on scratch brioche. 17.50

### MARY'S PEPPERED FRIED CHICKEN SANDWICH

Pickle brined fried chicken, provolone, spicy tartar, lettuce, red onion, avocado salsa. 17.50

### CUBAN

Little Havana 12-hour braised pork, cave aged provolone, mayo, black forest ham, avocado, pickles, fresno chiles, melted onions. 17.50

### BURRATA CHICKEN CAPRESE

Almond pesto, vine ripened tomato, creamy whole milk burrata, tomato jam and mayo on a toasted sourdough baguette. 17.50

### EXTRAS

*Hand-Cut-Today Fries 3.50 / Proper Greens\* 3. / Caesar Salad 4. / Peppered Brown Sugar Bacon 4. / Fried Egg 3. / Avocado 3. / Sauteed Mushrooms 4. / Gluten Free Bun 4. / Plant Based Burger 2.*

*\*Contains Blue Cheese and Walnuts*

## NORTHWEST SALADS

*Organic chicken 8. / Wild Northwest salmon 10.*

### MACHO SALAD ♥

Sweet gems, organic chicken, avocado, fresh corn, feta, red onion, candied walnuts, Medjool dates, sourdough croutons, curried balsamic dressing. 23.

### KING SALMON SIGNATURE ♥

Sweet gems, tomato, red onion, sweet peppers, Kalamata olives, Madrona feta, oregano, balsamic vinaigrette. 24.

### CHARRED AVOCADO CAESAR ♥

Cardini's Tijuana recipe served to Mary Pickford and Douglas Fairbanks in 1928. Sweet gems, lime, sherry vinegar, charred avocado, buttered sourdough croutons. 18. / 10. *\*Appetizer size does not include avocado.*

### VON'S SPRING CHICKEN COBB ♥

Sweet gems, Hass avocado, Washington apples, candied walnuts, free range hard boiled egg, Rogue River blue cheese, peppered brown sugar bacon, Mad Hatcher organic chicken, housemade balsamic dressing. 23.

## FRIGID WATER SEAFOOD

### RICH MADE-TO-ORDER SALMON CHOWDER

With sourdough bread, lardons, local mushrooms, fresno chilies, lemon. *A house favorite.* 25.

### SEATTLE SOURDOUGH WILD COD & CHIPS

Deep fried in local Hefeweizen beer batter, hand-cut-today fries, housemade sweet and sour tartar sauce. 23.

### SEATTLE SEA STEW ♥

*Made to order.* Fresh manila clams, salmon and cod in rich oven-roasted tomato broth. Seattle sourdough toast accompanies. 24.

### CRUNCHY ALASKAN COD CLUB

Shaved Bermuda onion, peppered brown sugar bacon, American cheese, crisp slaw, housemade tartar. 19.

### KING SALMON AVOCADO HAMBURG ♥

Sliced avocado, crisp slaw, red onion, green leaf, spicy tartar, griddled brioche. 20.

## ★ SWEETS BAR BOSS™ BOURBON VANILLA ICE CREAM 9.

### SALTED CARAMEL APPLE STRUDEL

Served with homemade Bar Boss™ Bourbon creme anglaise. 14.

### VEGAN BOYSENBERRY SORBET 9.

### CAMPFIRE ROCKY ROAD PIE ★

Toasted marshmallows, scratch salted caramel, fudge Oreo brownie, vanilla creme anglaise. 14.

### BUTTERCREAM ORGANIC CARROT CAKE

Served with scratch salted caramel, brown sugar crumble. 14.

♥ Healthy option    ♻ Vegetarian option    \*\*Prices subject to change.

*\*Prime Hamburgs can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*

**DISCRETIONARY 5% COOKS COMMISSION:** 100% goes to our extraordinary culinarians (83% to the cooks and 17% to the Chef/Sous Chef) who every day make our Famous Sourdough Pasta, Prime Hamburgs and Scratch Bar Garnishes.