

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

CRISPY ALASKAN COD TACOS

White corn tortillas, crisp slaw, pickled red onion, Fresno chiles, cilantro, scratch guac. 16.75

WHOLE MILK CREAMY BURRATA SPREAD WITH SOURDOUGH BAGUETTE

Almond pesto garnish. 16.75

SOUTHERN SPREAD & GUAC

Peppadew cheese and scratch guacamole with corn chips. 15.50

DAMN GOOD WINGS

Smothered in our family's secret hot & spicy sauce. Classic 20.50 Boneless 17.50

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. 15.

PORK CONFIT FRIES

Hand-cut-today fries, braised pork, caramelized onions, scratch 4 cheese sauce, Fresno chiles. A guest favorite. 15.50

CRISPY BANG BANG CHICKEN

Chili & garlic sweet and sour sauce, sesame, pickled salad. 17.50

ALMOND WOOD BLASTED BROCCOLI

Charred broccoli tossed in our seasoned oil with a hummus base. 15.

1/2 LB SAVOR SPEAR® VODKA PUGET SOUND CLAMS

Creamy garlic tomato broth. Ciabatta bread for dipping. 21.

CRISPY CALAMARI

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

ROASTED EGGPLANT HUMMUS

Baked to order sourdough flatbread. 16.75

BASKET OF HAND-CUT-TODAY-FRIES

FOREVER Monday - Friday 11:00 am - 2:00 pm
25% OFF with your WA drivers license (dine-in food only) • **15 MINUTES** or it's **FREE**

Substitutions invalidate time guarantee • Not valid for parties of six or more

SEATTLE SCRATCH SOURDOUGH PIZZAS

Made with our family's 75 year old starter. Add vegan cheese 2.50

QUATRE VIANDE (4 MEAT)

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

LIL' PEP

Little pepperonis, whole milk mozz, peppadews, Sicilian spice, Calabrian hot honey, basil. 26.

NONNA MARIA

Grandma-style pie, olive oil poached red sauce, whole milk mozz. 24.

SUMMER STONE FRUIT & BURRATA

Marinated yellow peaches, creamy burrata, prosciutto and chives on our scratch sourdough crust. 25.

VON'S CACIO E PEPE

Five-cheese black garlic pizza - melty, bubbly, finished with a drizzle of hot honey, Tellicherry and Aleppo pepper, chives. 24.

SPICED FIG, PROSCIUTTO AND ARUGULA

Grande whole milk mozz, whipped chevre, almond pesto. 25.

WOOD OVEN ROASTED WILD MUSHROOM

Saltwater cured mushrooms, black garlic ricotta, Farmstead fontina, sundried tomato jam. 25.

CARNITAS AND AVOCADO

12 hour braised pork shoulder, avocado salsa, pickled onion, reggiano, cilantro, hot chili relish. 26.

♥ Healthy option ⊕ Vegetarian option **Prices subject to change.

HOUSECRAFTED SOURDOUGH PASTA

Add ciabatta bread 3.

BOBBEE'S "ALL DAY" BOLOGNESE

Fresh sourdough rigatoni, hearty bolognese, grated parmesan. RICH. 27.

SPICY "RIGS"

Savor Spear® Gin pink sauce, scratch rigatoni, crispy prosciutto, lemon ricotta. 27.

NORTHWEST KING SALMON

San Juan Island mushrooms, arugula, Sicilian spice, lemon, asiago cream. 28.

TELLICHERRY CHICKEN AND SMOKED GOUDA

Organic chicken, garlic cream sauce, fresh cracked Tellicherry pepper. 28.

LEMON GARLIC PRAWNS

Juicy prawns tossed in silky lemon garlic sauce, EVOO, briny capers, Castelvetrano olives, creamy feta. 27.

BASIL ALMOND PESTO PASTA

Oven roasted cherry tomatoes, creamy chevre. 24.

ORIGINAL MAC AND 4 CHEESES

Pike Place Market Beecher's Flagship, reggiano, Grande whole milk mozzarella, Farmstead fontina, breadcrumbs. 24.

MEDITERRANEAN VEGAN SOURDOUGH PASTA

Sundried and cherry tomatoes, kalamata olives, basil, sicilian spice, oven roasted eggplant red sauce. 24.

EXTRAS

hot fennel sausage 5.50 / Olli pepperoni 5.50 / fresh broccoli 3.50
Dog Island mushrooms 4.50 / meatballs (4) 8.50 / lardons 5.50
bacon 4.50 / chicken 8.50 / salmon 12 / braised pork 5.50
sauteed shrimp 8.50 / crispy prosciutto 5.50 / steak 12



1/2 LB PRIME HAMBURGS* AND SOURDOUGH SANDWICHES

St. Helens Beef chopped fresh daily in-house to prime-grade marbling. Hamburgs served on a brioche sourdough bun. Vegan plant based burger, lettuce wrap or bunless 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, fresh sliced avocado, chunky avocado salsa. 19.

SEATTLE CLASSIC

Prime marbled beef, lettuce, red onions, tomatoes, packer dills, peppered brown sugar bacon, cheddar, Jim's Drive-In Sauce. VERY JUICY. 19.

THE BACON BURGER (AKA, THE PRESCOTT)

Prime beef, thick-cut applewood bacon, American cheese, and mayo. Built for the owner's son who just wanted an awesome bacon cheeseburger. 18.

DOUBLE SMASHED AMERICAN BURGER

Two prime marbled beef patties, American cheese, caramelized onions, packer dills, Jim's Drive-In Sauce. 18.

EXTRAS *hand-cut-today fries 4. / Caesar salad 4.50 / simple green salad 3. avocado 3.50 / guacamole 3. peppered brown sugar bacon 4.50 fried egg 3.50 / mushrooms 4.50 / gluten free bun 4.50*

NORTHWEST SALADS

organic chicken 8.50 / wild northwest salmon 12 / steak 12 sauteed shrimp 8.50 / crispy prosciutto 5.50 / avocado 3.50

1000 CHOPPED ♥

Parmesan vinaigrette, soppressata, provolone, artichoke, garbanzo beans, peppadew, pepperoncini, red onion, more parmesan. 21.

FARM SALAD ⑦

Artisan greens, roasted veggies, chèvre, pumpkin seeds, dill and our signature honey-lemon vinaigrette. Field-fresh and fabulous 18.

CARDINI'S CLASSIC CAESAR ♥

Cardini's Tijuana recipe served to Mary Pickford and Douglas Fairbanks in 1928. Sweet gems, lime, sherry vinegar, buttered sourdough croutons. *Whole 18.50 / Half 10.50*

VON'S SPRING CHICKEN COBB ♥

Sweet gems, Hass avocado, Washington apples, free range hard boiled egg, Rogue River blue cheese, peppered brown sugar bacon, Mad Hatcher organic chicken, housemade balsamic dressing. 25.

SEARED STEAK AND CHIPS

Sliced skirt steak with herb sauce and parmesan roasted garlic fries. 35.

CHICKEN CAPRESE BAGUETTE

Grilled chicken, hand-pulled mozzarella, vine-ripened tomato, and fresh basil stacked in a warm sourdough baguette 18.

NASHVILLE HOT CHICKEN SANDWICH

Crispy fried chicken dunked in chili oil with kosher dills and Calabrian pepper aioli on buttered sourdough brioche. 18.

CUBAN

Little Havana 12-hour braised pork, cellar-aged provolone, mayo, Dijon mustard, black forest ham, avocado, pickles, Fresno chiles, melted onions 18.

BIG DADDY BLTE

Peppered brown sugar bacon, scratch ciabatta, aged provolone, tomato, lettuce, mayo and a butter fried egg. 18.

ALEPPO STEAK BAGUETTE

Seared skirt steak, onion-pepper confit, arugula and Calabrian pepper aioli on a sourdough baguette. 19.

FRIGID WATER SEAFOOD

BOURBON SALMON PAN ROAST

Made to Order. Sourdough bread, bacon lardons, Calabrian peppers, chives, lemon, a touch of Savor Spear® Bourbon for warmth in a rich cream broth. 26.

SEATTLE SOURDOUGH WILD COD & CHIPS

Deep fried in local Hefeweizen beer batter, hand-cut-today fries, housemade sweet and sour tartar sauce. 23.50

SEATTLE SEA STEW ♥

Made to order. Fresh manila clams, shrimp, salmon and cod in rich oven-roasted tomato broth. Ciabatta bread accompanies. 25.

CHORIZO CLAM BAKE

One pound of Washington clams in a smoky chorizo and Chardonnay broth, garnished with chives. Served with toasted ciabatta and pesto for dipping. 28.

KING SALMON AVOCADO HAMBURG ♥

Sliced avocado, crisp slaw, red onion, green leaf, spicy tartar, griddled brioche. 21.

★ SWEETS BOYSENBERRY SORBET ⑦ 9.50

SALTED CARAMEL APPLE STRUDEL

Served with homemade Savor Spear® Bourbon creme anglaise. 14.

BAKED TO ORDER SKILLET COOKIE

Chocolate chip cookie with Savor Spear® Bourbon vanilla ice cream and salted caramel. 14.

★ SMOKY CAMPFIRE ROCKY ROAD PIE

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

BUTTERCREAM ORGANIC CARROT CAKE

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

♥ Healthy option ⑦ 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% of this commission goes to our extraordinary culinarians who every day make our Famous Sourdough Pasta, Prime Hamburgs and Scratch Bar Garnishes: 70% Cooks/Pasta, 14% Warewasher, 8% Chef, 8% Sous (unless Chef or Sous is absent, then their commission goes to the Chef or Sous who is working that day)