

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

## SMALL BITES

### CRISPY ALASKAN COD TACOS

White corn tortillas, crisp slaw, pickled red onion, Von's hot pickled peppers, cilantro, scratch guacamole. 16.75

### BURRATA BAGUETTE ①

Creamy burrata with almond pesto. 16.75

### SOUTHERN SPREAD & GUAC ①

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, Von's hot pickled peppers. A guest favorite. 15.50

### CRISPY BANG BANG CHICKEN

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

### ALMOND WOOD BLASTED BROCCOLI ① ♥

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, peppadew, red chili aioli.  
*Limited availability* 17.

### ROASTED EGGPLANT HUMMUS ① ♥

Baked to order sourdough flatbread. 16.75

### BASKET OF HAND-CUT-TODAY-FRIES ① 9.50

**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.

🍷 Suggested Cocktail Pairing: **Barrel Aged Old Fashioned.**

### NONNA MARIA ①

Grandma-style pie, olive oil poached red sauce, pulled burrata. 24.

### ROASTED CHICKEN WHITE PIE

Savory grilled chicken, Tellicherry cream sauce, aged mozzarella, black garlic ricotta. 26.

### VON'S CACIO E PEPE ①

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

🍷 Suggested Cocktail Pairing: **Spiced Apple Mule.**

### SPICED FIG, PROSCIUTTO AND ARUGULA

Grande whole milk mozz, whipped chevre, almond pesto. 26.

### WOOD OVEN ROASTED WILD MUSHROOM ①

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

### ROSELLINI'S OLD FASHION MEATBALL

For many years the revered Victor Rosellini was Seattle's leading restaurateur. Spicy fennel meatballs, almond pesto, red onion, Lusty Lady sauce, aged mozzarella. 26.

🍷 Suggested Cocktail Pairing: **Porn Star.**

### CHERRY BOMB

Spicy fennel sausage, pulled burrata, Von's hot pickled peppers, Savor Spear® Gin-kissed tomato sauce, Tellicherry pepper. 26.

### CRAFT BACON, WASHINGTON APPLE AND ROGUE BLUE

Applewood smoked slab bacon lardons, Rogue River blue cheese, Gala apple, fig jam. 26.

## HOUSECRAFTED SOURDOUGH PASTA

Add ciabatta bread 3.

### BOBBEE'S "ALL DAY" BOLOGNESE

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

🍷 Suggested Cocktail Pairing: **Smoked Oak and Cherry Manhattan.**

### TUSCAN CHICKEN PASTA

Blackened chicken, roasted garlic butter, Savor Spear® Gin-kissed tomato sauce, sun-dried tomatoes and feta. 28.

### SPICY "RIGS"

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

🍷 Suggested Cocktail Pairing: **Skinny Bitch.**

### ORIGINAL MAC AND 4 CHEESES ①

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

### NORTHWEST KING SALMON

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

🍷 Suggested Cocktail Pairing: **Huckleberry Bramble.**

### BASIL ALMOND PESTO PASTA ①

Oven roasted cherry tomatoes, creamy chevre. 24.

### TELLICHERRY CHICKEN AND SMOKED GOUDA

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

🍷 Suggested Cocktail Pairing: **Ginger Blossom.**

### LEMON GARLIC PRAWNS

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

### MEDITERRANEAN VEGAN SOURDOUGH PASTA ①

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.

 Suggested Cocktail Pairing: **Pineapple Old Fashioned.**

### SEATTLE CLASSIC

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

 Suggested Cocktail Pairing: **Von's Original Bloody Mary.**

### 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, bourbon butter onions, packer dills, Jim's Drive-In Sauce. 18.

 Suggested Cocktail Pairing: **Our \$7.99 Scratch Vodka Martini.**

### THE OG BUTTER BURGER

Two prime chop patties, razor-thin bourbon butter onions, yellow mustard, melted American, smothered in Umami Maître d' butter. 18.

### CHICKEN CUTLET GRINDER

Crispy chicken cutlet, paper thin prosciutto, chopped salad greens, citrus herb vinaigrette, Von's hot pickled peppers. A little Italy specialty. 18.

### NASHVILLE HOT CHICKEN SANDWICH

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

### MOJO PORK BAGUETTE

Succulent roasted marinated pork, citrus herb mojo, crisp romaine, Von's hot pickled peppers, cilantro, roasted garlic mayo. 19.

### SAIGON STEAK BANH MI

Marinated skirt steak, pickled vegetables, cilantro, Von's hot pickled peppers, garlic aioli, on a toasted baguette. 19.

### SEARED STEAK AND CHIPS

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

 Suggested Cocktail Pairing: **Mission: Fig.**

**EXTRAS** *hand-cut-today fries 4. / Caesar salad 4.50 / signature salad 5. / 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.

 Suggested Cocktail Pairing: **Passion Play.**

### SIGNATURE SALAD ⊕ ♥

Romaine tossed with sweet balsamic tarragon vinaigrette, Yakima apple, Northwest dried cherries, organic Rogue River blue cheese, brown sugar black walnuts. 21.

### 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 19. / Half 11.*

### 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.

 Suggested Cocktail Pairing: **Spiced Apple Mule.**

## FRIGID WATER SEAFOOD

### 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.

 Suggested Cocktail Pairing: **Lime in the Coconut.**

### KING SALMON AVOCADO HAMBURG ♥

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

### MADE TO ORDER SALMON PAN ROAST

Sauteed fresh salmon, bacon lardon, Calabrian peppers, chives and citrus in a rich cream broth with a touch of Savor Spear® Bourbon for warmth. Served over Sourdough. 26.

 Suggested Cocktail Pairing: **Negroni Verte.**

## ★ SWEETS BOYSENBERRY SORBET ⊕ 9.50

### SALTED CARAMEL APPLE STRUDEL

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

 Suggested Cocktail Pairing: **Savor Spear® Sinatra**

### BAKED TO ORDER SKILLET COOKIE

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

 Suggested Cocktail Pairing: **Northwest Spirits Bourbon Flight.**

### SMOKY CAMPFIRE ROCKY ROAD PIE ★

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

 Suggested Cocktail Pairing: **Smoked Oak & Cherry Manhattan.**

### BUTTERCREAM ORGANIC CARROT CAKE

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

 Suggested Cocktail Pairing: **Espresso Euphoria.**

## HAVE AN ALLERGY?

Please alert your care facilitator or manager about any allergies that you have and we will do our best to accommodate you!

Please scan the QR code to the right to view our Allergen Menu.



♥ 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% 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, 9% Chef, 7% Sous (if Chef or Sous Chef is absent, their commission goes to the Chef or Sous Chef on duty).