

THE SHED

ROOFTOP & BAR

Open Daily | 4 pm – 11 pm
Happy Hour 🍷 | 4 pm – 6 pm & 9 pm – 11pm

FROM THE ROOF

HALF DOZEN PNW OYSTERS* 24/44 GF/DF
Champagne Mignonette, Black Garlic Hot Sauce

 **HOUSE SMOKED SALMON PATE** 16
Everything Lavash, Caper Berries, Lemon Crème Fraîche

HEIRLOOM TOMATO & FETA CHEESE SALAD 15 GF/V
Hazelnuts, Frisée, Honey Vinaigrette

 **CAESAR SALAD** 14
Cucumber, Cherry Tomatoes, Pickled Shallots,
Herb Croutons, Shaved Parmesan

TRIO PLATER 12 GF/DF/V/VG
Smoked BBQ Kettle Chips,
Marinated Castelvetrano Olives, Wine Trail Mix

FARMHOUSE SHAREABLE

 **FRESH HERBED FOCACCIA** 8
Whipped Bone Marrow Butter

 **DUCK FAT FRIES*** 12 GF/DF
Rosemary, Smoked Paprika Aioli

TRUFFLE PARMESAN FRIES* 12 GF/V
Shaved Parmesan, Aji Amarillo Aioli, Black Truffle Oil

MISO GLAZED EGGPLANT SKEWERS 16 GF/DF/VG
Sesame, Green Onion, Chili Crunch

BAKED BRIE 15 V
Wild Blackberry Jam, Cracker

 **CRISPY ARTICHOKE HEARTS** 14 GF/V
Whipped Goat Cheese, Honey-Chili Drizzle, Pistachio Dukkah

 **LOCAL MUSHROOM MEDLEY FLATBREAD** 18 V
Fontina, Caramelized Onion, Aged Balsamic

CHORIZO & MANCHEGO FLATBREAD 16
Piquillo Pepper, Smoked Tomato, Garlic Confit

 **SUNNY FLATBREAD** 17
Sun Dried Tomatoes, Feta, Arugula,
Prosciutto di Parma, Chive Oil

Thank you for joining us for our soft opening! You're part of our first chapter. Your feedback helps us fine-tune every detail, and we can't wait to welcome you back...Next time, even better.

A small 3% surcharge helps us retain a very talented culinary team, which brings your dining experience to life. 100% of it goes directly to our hourly kitchen team members. A 20% gratuity is added to parties of six or more.

*The consumption of raw or undercooked potentially hazardous foods may result in foodborne illness.

HEARTY & WHOLESOME

THE SHED BURGER 21

Beecher's White Cheddar, Walla Walla Onion Jam, Shed Sauce, Brioche Buns, Fries



BROWN BUTTER CRAB ROLL* 26

Brioche, Tarragon Aioli, Pickled Celery

PULLED PORK SLIDER DUO* 16 Add A Third Slider +6

Honey-Lime Slaw, Pickle Pepper Jam, Potato Buns, Fries

ROASTED DUCK BREAST* 31 GF/DF

Cauliflower Puree, Pickled Citrus Segments, Chicken Skin, Current Gastrique Gel 22

THE SHED AUTUMN CHICKEN POT PIE

Sweet Corn, Zucchini, Leeks, Roasted Chicken, White Wine Velouté, Puff Pastry Crust

FLAT IRON STEAK FRITES* 27 GF/DF

Rosemary Fries, Red Wine Jus, Horseradish Aioli



PNW MUSHROOM RISOTTO 20 GF/V

Local Herbs, Butter, Parmesan, Parsley

FIRESIDE DELIGHTS



TRIPLE FUDGE SKILLET BROWNIE 15 GF

Hot Fudge, Chocolate Chips, Oreos, Vanilla Ice Cream



VANILLA BEAN PANNA COTTA 12 GF

Local Honey Comb, Macerated Stone Fruit Jam

PEAR-WASHINGTON APPLE COBBLER 12 V

Streusel, Mascarpone Cream, Caramel

SHED S'MORES TART 15 V

Chocolate Ganache, Graham Crust, Meringue, Toasted Marshmallow Fluff

AFFOGATO 7 GF/V

Vanilla Bean Gelato, Hazelnut Tuile, Espresso Pour-Over



OLYMPIC MOUNTAIN SORBET SCOOPS 6 GF/V/VG

GF-Gluten Free V-Vegan VG-Vegetarian DF-Dairy Free

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