THE HAUNTED SHED

Best enjoyed the way chefs eat — shared with friends and a bottle of wine

LITES + BITES

HERB MARINATED BURRATA 18 veg | gf
lemon verbena, thyme, apple butter, pickled heirloom apple, balsamic

PNW SALMON CANDY 16 gf | df
house-smoked salmon, charred lemon, maple, pink peppercorn

SMOKED CHICKEN WINGS 18 gf
bbq dry rub, chunky blue cheese dressing, green onion

SOMM HOT LINK 17
signature white wine infused, pimento cheese, pickled pepper

TRUFFLE PARMESAN FRIES* 14 veg
chipotle aioli, herbs

CLOSER TO EARTH

CLASSIC CAESAR SALAD* 15
pickled shallots, anchovy herb croutons, shaved parmesan *add salmon 14*

STONE FRUIT & CHICORIES 17 veg | gf
radicchio, endive, delicata squash, feta, white balsamic vinaigrette *add chicken 9*

COOL RANCH WEDGE 16
herb ranch, kettle chip crumble, crispy bacon, cherry tomato, chive

DEVILED EGGS 13 veg | gf
beet soaked, kimchi filling, wasabi peas

SIMPLE GARDEN SALAD 10 v | gf | df
seasonal veggies, citronette vinaigrette

FOR THE TABLE

FRENCH ONION DIP 16 veg
caramelized onion, fresh herbs, ranch dusted potato chips

CHARCUTERIE BOARD 36
prosciutto, fennel salami, hot coppa, purple haze, drunken goat, aged cheddar marconas, jam, house pickles, crackers

TOASTED FOCACCIA 14 veg
garlic confit, whipped herb butter, sea salt flake

CRISPY ARTICHOKES HEARTS 17 gf
whipped goat cheese, honey-chili drizzle, pistachio dukkah

SMOKED CAULIFLOWER 18 v | gf | df
romesco, toasted hazelnut crumble, parsley oil

ENTREES

Served with Choice of:
house made chips, french fries, or garden salad
sub truffle fries +6

THE SHED BURGER* 25
½ lb wagyu beef, tillamook cheddar, red onion, lettuce, tomato, shed sauce, pickle spear

ROOFTOP DOUBLE SMASH* 24
two sweet onion smashed beef patties, american cheese, arugula, stone ground mustard aioli

MILK FRIED SHRIMP PO BOY* 26
hoagie bun, creole remoulade, tomato, lettuce

SMOKED PULLED PORK SLIDERS* 21
hawaiian sweet rolls, celeriac and carrot slaw, mustard bbq sauce, fire roasted green chilis
add a third slider 6

PERUVIAN STYLE HALF CHICKEN 36 gf
green sauce, confit baby tomato, scallion, sweet drop peppers

CHEF'S CHICKEN POT PIE 29
smoked chicken, vélouté, potato, carrots, english peas, spring salad, citronette
Please allow approximately 20 minutes

STEAK FRITES* 43 gf | df
8oz prime bavette, red wine demi glace, horseradish aioli, roasted baby carrot

KANSAS CITY STRIP* 89 gf
22oz, dry-aged 30 day in house, hay smoked bone marrow cowboy butter, chef's choice seasonal vegetables

BUTTERNUT SQUASH RISOTTO 22 gf | veg
hazelnuts, crispy sage oil

BRICK OVEN PIZZA

MARGHERITA 18 veg
heirloom tomato sauce, fiore di latte, pecorino, fresh basil

FUNGI THYME 24 veg
garlic cream, caramelized onion, fontina, thyme, lemon

PEAR & BRIE 23 veg
d'anjou pear, tuscano grilling brie, olive oil, arugula, balsamic glaze
add prosciutto 6

PEP TALK 25
pepperoni, fennel sausage, bacon, mozzarella, tomato sauce, pecorino, hot honey ranch

gf-Gluten Free v-Vegan veg-Vegetarian df-Dairy Free

*The consumption of raw or undercooked potentially hazardous foods may result in foodborne illness.
A 20% taxable service charge will be added to parties of six or more. 100% of the service charge will be distributed to service personnel. An additional 2% taxable surcharge will also apply to all items, 100% of which will be distributed to our culinary team and dishwashers working behind the scenes.