



dinner

urban bites two per order

sugar cane skewered crab cake*

shredded dungeness crab, with fresh herbs and lemongrass aioli; served lollipop fashion, on a sugar cane stick 6

boka poke*

sashimi grade ahi tuna, cubed and served with fresh avocado, ponzu vinaigrette and ginger; accompanied by house made taro chips 6

northwest salmon spread

house smoked king salmon puréed with fresh dill and tarragon; finished with celery root 'slaw on *essential bakery* crostini 5.5

boka beef wellies

morsels of medium rare tenderloin and sautéed, finely-chopped, locally foraged mushrooms, baked in puff pastry 6

short rib sliders

red wine braised beef short rib, served on housemade buttermilk biscuits, with horseradish cream 5

pear and blue cheese bruschetta

brown butter pears, rogue river blue cheese and candied pecans served on *baguette* crostini 5.5

mains

pan roasted scallops*

plump day boat scallops over butternut squash purée; with a salad of crisp local mizuna and roasted washington apples in maple butter 30

butter basted petrale sole

roasted northwest sole over sautéed winter root vegetables, braised artichoke and locally foraged mushrooms, finished with olive tapenade 26

wild king salmon*

northwest, troll-caught king salmon, pan roasted to your temperature; served atop a creamy yukon potato horseradish gratin, with caramelized *full circle farms* baby beets and dill crème fraîche 29

roasted half chicken

locally raised, natural chicken with grilled rustic bread salad of arugula, shaved fennel, and radicchio in warm mustard vinaigrette 25

crispy duck leg

muscovy duck, pan roasted and glazed; on a bed of velvety red cabbage and roasted fingerling potatoes 26

braised anderson valley lamb shank

naturally raised, red wine braised, northwest lamb; with creamy polenta, *full circle farms* black kale, tomato, fennel and niçoise olive sauce 27

grilled flat iron steak 7oz.

washington state raised, served with olive oil and garlic smashed potatoes, sautéed rapini, and crispy leek rings and red wine jus 29

goat cheese cannelloni

three rolls of house made pasta filled with goat cheese, pan roasted baby vegetables, cipollini onion and meyer lemon cream 21



starters

apple and endive salad

locally grown radicchio and endive wilted in warm crispy bacon vinaigrette, finished with farmstead extra aged gouda 8

caesar salad*

whole leaf romaine, shaved parmesan, and house made torn croutons 8

roasted beet salad

full circle farm baby beets and walla walla produced *camellia goat cheese*, with candied pecans and champagne vinaigrette 8

field green salad

a blend of local organic lettuces, champagne vinaigrette, and roasted marcona almonds 7

puree of celery root soup

full circle farms celery root soup; finished with cream shaved oregon black truffles and truffle oil 5/8

meatballs and gnocchi

braised pork and ricotta meatballs with house made semolina gnocchi in white wine marinara with torn basil and toasted pine nuts 10

bacon and eggs

our now famous pork belly, port braised and cracklin'; with sunny-side up quail's egg and brioche toast 13

charcuterie plate*

a selection of davin's house made pâtés and locally produced *salumi* salamis, served with cranberry relish 11

dungeness crab salad

crab meat tossed with citrus segments and creamy tarragon dressing, sitting over avocado puree and topped with baby frisee 12

executive chef angie roberts