



## *Dinner Menu*

**Big Sue's Caesar\*\*** – chopped crisp romaine lettuce, homemade garlic croutons, classic Caesar dressing, shaved parmesan / 11

**Spinach/Arugula Salad\*** – baby spinach, arugula, strawberries, prosciutto, pine nuts, manchego cheese, strawberry champagne vinaigrette / 12

**Heirloom Salad** – frisee, burrata, basil, mint, and tomato water pearls / 14

**Charcuterie Plate\*** – bresaola, prosciutto, goat and cow's milk cheese, date paste, toasted walnuts, and seasonal accompaniments 10 small / 19 large

**Prawn Cocktail\*\*** – classic cocktail sauce with charred jalapeño & avocado / 14

**Brussel Sprouts\*\*** – seared brussels, nuoc cham, fresh herbs / 9

**Pappardelle** – homemade pappardelle, pork belly, mushrooms, rainier cherry, shallot, garlic, shaved parmesan / 21

**Alaskan Halibut Filet\*\*** – pan seared Halibut, forbidden black rice, beech mushrooms, coconut green curry sauce, herb garnish / 28

**Veggie Risotto** – asparagus, preserved lemon, garlic, shallot, parmesan / 17

**Pan Seared Chicken** - fava bean, lardon, wild mushrooms, calabrian chili, pea-mint puree 23

**Fried Chicken Sandwich\*\*** – Our famous chicken sandwich, brined and soaked in buttermilk, cornflake crust, slaw, aioli, dill pickle and hand-cut fries / 16

**Nick's Burger\*\*** – Painted Hill's beef, cheddar cheese, lettuce, tomato, onion, aioli, dill pickle, hand-cut fries / 17

**Veggie Black Bean Burger** – homemade black bean patty, aioli, lettuce, tomato, onion, hand-cut fries, dill pickle / 16

**French Dip** – thinly-sliced roast beef, caramelized onions, provolone, horseradish aioli, au jus, hand-cut fries / 17

**\*Contains nuts \*\*Consuming raw or undercooked meats/poultry/seafood/shellfish or eggs may increase foodborne illness.**