

# LUNCH

## Starters

**STEAMED CLAMS** 22  
Please Ask Your Server for Today's Presentation

**BRUSCHETTA POMODORO** 12  
Roma Tomatoes, Garlic Cheese Bread, Basil, Balsamic Reduction & Extra Virgin Olive Oil

**CEVICHE** 19  
White Fish, Prawns, Lime Juice, Jalapenos, Cucumbers, Tomatoes, Red Onions, Cilantro & Chips\*

**CRAB CAKES** 22  
Dungeness Crab Cakes, Mesclun Greens, Red Pepper Remoulade

**CALAMARI** 18  
Tempura Battered Calamari Steak, Red Bell Pepper and Jalapeno Wheels Tossed in a Cilantro Lime Chili Sauce

**SOUP OF THE DAY** 6/9  
Chef's Special Soups of the Day

**FRENCH ONION SOUP** 10  
Classic French Onion Soup topped with Toasted Baguette and Gruyere Cheese

## Salads

ADD\* CHICKEN 6 | SHRIMP 8 | SALMON 12 | STEAK 16

**CAPRESE MODERNA** 16  
Burrata Mozzarella, Balsamic Glaze, Fresh Basil and Tomatoes served on a Himalayan Salt Block

**SOUTHWEST CHOPPED SALAD** 19  
Chopped Romaine and Iceberg Lettuce Tossed in a Cilantro Vinaigrette, Grilled Chicken Breast, Roasted Corn, Red Bell Pepper, Red Onion, Avocado, Tomato, Black Beans and Chipotle Ranch Dressing

**BEET** 17  
Red & Golden Beets, Gorgonzola Cheese, Kale, Spinach, Granola & Lemon Vinaigrette

**APPLE SALAD** 16  
Spinach, Apples, Goat Cheese and Walnuts, Tossed in an Apple Vinaigrette

**DUCK SALAD** 19  
Seared Duck Breast, Chopped Romaine and Spinach, Red Peppers, Carrots, Almonds, Fried Wontons, Served with a Ginger Hoisin Vinaigrette

## Pizza 8"

**MARGHERITA** 15  
Roma Tomato Sauce, Mozzarella, Parmigiano & Basil

**5 SPICE DUCK PIZZA** 15  
Seared Duck Breast, Fresh Mozzarella, Red Bell Pepper, Arugula, Red Onion, Sesame Seeds, Hoisin Sauce and Cilantro

**CLASSIC PEPPERONI** 15

## Pasta

**BOLOGNESE** 17  
Spaghetti Pasta with an infused Meat Sauce

**LINGUINI SEAFOOD SCAMPI** 24  
Linguini, Clams, Mussels, Prawns, White Wine, Olive Oil & Garlic\*

**ROASTED CORN FETTUCCINI** 22  
Fettuccini, Roasted Corn, Creamy Corn Alfredo Sauce Topped with Rosemary Breadcrumbs

## Sandwiches

**TRIPLE DECKER CLUB** 18  
Oven Roasted Turkey, Ham, Bacon, Lettuce, Tomato, Swiss, Dijon Mustard, Basil Pesto Aioli on Sourdough Bread, served with French Fries

**PIKE PLACE CHICKEN** 18  
Chicken, Bacon, Provolone, Tomato, Avocado, Lettuce, Dijonaise on a Buttery Croissant, served with French Fries

**GREEN GODDESS SANDWICH** 18  
Marble Rye, Grilled Asparagus, Red Bell Pepper, Butter Lettuce, Cucumber, Tomato, Goat Cheese, served with a side salad

**SALMON BLTA** 20  
Grilled Salmon served on a Buttery Croissant. Lemon and Dill Aioli, Avocado, Lettuce, Tomato and Bacon. Served with French Fries

**PRIME RIB DIP SANDWICH** 18  
Thin Sliced Prime Rib, Swiss Cheese, Served on Ciabatta with House Made Au Jus and French Fries\*

**CUP OF SOUP AND 1/2 SANDWICH** 16  
Choice of Ham, Turkey, Corned Beef, Lettuce, Tomato, Dijonaise Your Choice of Sourdough or Rye Served with Soup of the Day

**CUP OF SOUP AND SMALL SALAD** 13  
Small Mixed Greens with Fennel & Tomatoes, White Balsamic

## Entrées

**FISH TACOS** 18  
Two fish tacos (choice of blackened or crispy deep-fried) served with fresh Guacamole, Pico de Gallo, Spanish Rice served on corn tortillas

**FISH & CHIPS** 18  
Lightly Battered Cod, French Fries & Herbed Tartar Sauce

**MOROCCAN CHICKEN** 20  
Mushroom Farro, Seasonal Vegetables, Harissa Butter

**CEDAR PLANKED SALMON** 24  
Farro, Seasonal Vegetables with Your Choice of Lemon Dill Beurre Blanc or Harissa Compound Butter\*

**CHEFS SPECIAL** MP  
Available Thursday-Sunday

"I want to see love on every plate"

Lee-Ann Corry - Proprietor



RED CEDAR & SAGE

\*Please note: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition. Please notify your server of any allergies or dietary concerns. Our chefs will be happy to accommodate any culinary requests.

Auto Gratuity of 20% for Parties of 8 or more, thank you.

# BAR

## Signature Cocktails 12

### PIKE MOSCOW MULE

Tito's Handmade Vodka, Market-Made Rachel's Ginger Beer, Fresh Orange & Basil

### HOT MULLED CIDER

Unfiltered Apple Cider, Christmas Spices, Your Choice of St. Lucia Spiced Rum or Wild Roots Cinnamon Apple Vodka

### STUCK IN THE CHIMNEY

Cráneo Organic Mezcal, Giffard Passionfruit Liqueur, Ancho Reyes, Molé Bitters, Lime, Chile & Alderwood Smoked Salt Rim

### HOT IN HERE

Cráneo Organic Mezcal, Aperol, Falernum, Lime Juice, Scrappy's Firewater Bitters

### PIER 77

Chapter One Navy Strength Gin, Giffard Elderflower Liqueur, Prosecco, Lime

### MEXICAN MARTINI

Pueblo Viejo Añejo Tequila, Magdala Orange Liqueur, Sugar+Lemon Sour, Jalapeño Stuffed Olive, Chile Salt Half-Rim

### MARKET OLD FASHIONED

Seattle's 2Bar Bourbon, House-Made Seasonal Juice+Bitters Syrup, Orange, Cherry

### BARREL-AGED MANHATTAN

House Blend of Select Ryes and Bourbons, Boissière Red Vermouth, Bitters, Cherry

### CHOCOLATE ESPRESSO MARTINI

Absolut Vanilla, Godiva White & Chocolate Liqueurs, Cold-Brew Espresso, Cocoa Powder

## Beer + Cider

### DRAFTS

Stella Artois (12oz) - Belgian Pils - 4.8% ABV	7
Elysian "Superfuzz" - Blood Orange Pale Ale - 6.4% ABV	7.5
Lucky Envelope "Beardless Brewer" - Amber/Red Ale - 7% ABV	7.5
Jellyfish "Cannonball" - Oatmeal Porter - 6.5% ABV	8
Black Raven "Trickster" - IPA - 7.1% ABV	8.5
Schilling "Excelsior" - Imperial Cider - 6.5% ABV	6.5

### BOTTLES/CANS

Bud Light	5
Pacifico	5
PNW Lager	5.5
Erdinger Non-Alcoholic	6

## BUBBLES BY THE GLASS

PROSECCO LAMARCA, ITALY	\$9/\$32
ROSÉ LE GRAND COÛRTAGE, FRANCE	\$12/\$42

## WINES BY THE GLASS

CHARDONNAY MER SOLEIL, SANTA BARBARA, CA	\$12 / \$42
PINOT GRIGIO PRIMARIUS, OR	\$9 / \$32
SAUVIGNON BLANC CRAGGY RANGE, NZ	\$11 / \$39
WHITE BLEND MONTINORE "BOREALIS", WA	\$12 / \$42
ROSÉ A TO Z, OREGON	\$9 / \$32

PINOT NOIR R. STUART & CO. "BIG FIRE", OR	\$13 / \$46
SANGIOVESE ANDREW WILL "SANGUE DI GIOVE", WA	\$12 / \$42
CABERNET ASHTON-TROY, COLUMBIA VLY, WA	\$14 / \$49
GRENACHE C.S.M LIMITED RELEASE, WA	\$10 / \$36
RED BLEND SAGELANDS "RIVERBED RED", WA	\$9 / \$32
CORAVIN SELECTION	MKT PRICE

## SPARKLING BY THE BOTTLE

RIESLING PACIFIC RIM "WHITE FLOWERS", WA	\$50
BRUT ARGYLE, WILLAMETTE VLY, OR	\$75
BRUT PERRIER-JOUËT "BELLE ÉPOQUE" 2007, FR	\$120
ROSÉ VEUVE CLIQUOT, 2008, FR	\$135
BRUT LOUIS ROEDERER "CRISTAL", FR	\$250

## WHITE WINES BY THE BOTTLE

ROSÉ FLEUR DE PRAIRIES, CÔTES DE PROVENCE, FR	\$36
PINOT NOIR BLANC VISTA HILLS, WILLAMETTE VLY, OR	\$55
SAUVIGNON BLANC PASCAL JOLIVET, SANCERRE, FR	\$60
PINOT GRIGIO SANTA MARGHERITA, VALDADIGE, IT	\$55
CHARDONNAY FLOWERS, SONOMA COAST	\$75

## RED WINES BY THE BOTTLE

PINOT NOIR ERATH "RESPLENDENT", OR	\$40
PINOT NOIR BRITTAN VINEYARDS, WILLAMETTE VLY, OR	\$75
PINOT NOIR KEN WRIGHT, SAVOYA VYD, Y-C, OR	\$90
RED BLEND TERRA BLANCA "TRIPLE THREAT", RED MTN, WA	\$50
CAB FRANC MARYHILL VINEYARDS, COLUMBIA VLY, WA	\$40
CABERNET BROWNE FAMILY "HERITAGE", COLUMBIA VLY, WA	\$40
CABERNET GORMAN "THE BULLY", RED MTN, WA	\$75
MERLOT LIVIO FELLUGA "VERTIGO", IGT DELLE VENEZIE, IT	\$40
MALBEC WHIDBEY ISLAND WINERY, WHIDBEY ISL, WA	\$45

"I want to see love on every plate"

Lee-Ann Cory - Proprietor



RED CEDAR & SAGE

We invite you to bring your personal bottle of wine with a corkage fee of \$25 per bottle.

# DINNER

## Starters

<b>STEAMED CLAMS</b> Please Ask Your Server for Today's Presentation	22
<b>BRUSCHETTA POMODORO</b> Roma Tomatoes, Garlic Cheese Bread, Basil, Balsamic Reduction & Extra Virgin Olive Oil	12
<b>SALMON SLIDERS</b> Salmon, Lemon Dill Aioli, Lettuce, Tomato on a Hawaiian Sweet Bun*	18
<b>CEVICHE</b> Prawns, Lime Juice, Jalapenos, Cucumbers, Tomatoes, Red Onions, Cilantro & Chips*	19
<b>CRAB CAKES</b> Dungeness Crab Cakes, Mesclun Greens, Red Pepper Remoulade	22
<b>CALAMARI</b> Tempura Battered Calamari Steak, Red Bell Pepper and Jalapeno Wheels Tossed in a Cilantro Lime Chili Sauce	18
<b>CHEESE BOARD</b> Chef's Selection of Assorted Meats and Cheeses	22
<b>SOUP OF THE DAY</b> Chef's Special Soups of the Day	6/9
<b>FRENCH ONION SOUP</b> Classic French Onion Soup topped with Toasted Baguette and Gruyere Cheese	10

## Salads

ADD\* CHICKEN 6 | SHRIMP 8 | SALMON 12 | STEAK 16

<b>CAPRESE MODERNA</b> Burrata Mozzarella, Balsamic Glaze, Fresh Basil and Tomatoes served on a Himalayan Salt Block	16
<b>SOUTHWEST CHOPPED SALAD</b> Chopped Romaine and Iceberg Lettuce Tossed in a Cilantro Vinaigrette, Grilled Chicken Breast, Roasted Corn, Red Bell Pepper, Red Onion, Avocado, Tomato, Black Beans and Chipotle Ranch Dressing	19
<b>BEET</b> Red & Golden Beets, Gorgonzola Cheese, Kale, Spinach, Granola & Lemon Vinaigrette	17
<b>APPLE SALAD</b> Spinach, Apples, Goat Cheese and Walnuts, Tossed in an Apple Vinaigrette	16
<b>ASIAN DUCK SALAD</b> Seared Duck Breast, Chopped Romaine and Spinach, Red Peppers, Carrots, Almonds, Fried Wontons, Served with a Ginger Hoisin Vinaigrette	19

## Sides

<b>ROOT VEGETABLE HASH</b>	10
<b>FARRO</b>	12
<b>SEASONAL VEGETABLES</b>	8

## Pasta

<b>BOLOGNESE</b> Spaghetti Pasta with an infused Meat Sauce	23
<b>PENNE VODKA PASTA</b> Penne Pasta Tossed in a Tomato, Basil, Vodka Sauce	22
<b>ROASTED CORN FETTUCCINI</b> Fettuccini, Roasted Corn, Creamy Corn Alfredo Sauce Topped with Rosemary Breadcrumbs	22
<b>SEAFOOD SCAMPI</b> Linguini, Clams, Mussels, Prawns, White Wine, Olive Oil & Garlic	28

## Pizza 12"

<b>MARGHERITA</b> Roma Tomato Sauce, Mozzarella, Parmigiano & Basil	19
<b>GARDEN MARKET PIZZA</b> Artichoke Hearts, Arugula, Roasted Garlic, Tomato, Fennel and Sweet Peppers. With Romanesco Purée, Mozzarella Cheese and, Tarragon Vinaigrette	19
<b>5 SPICE DUCK PIZZA</b> Seared Duck Breast, Fresh Mozzarella, Red Bell Pepper, Arugula, Red Onion, Sesame Seeds, Hoisin Sauce and Cilantro	19
<b>CLASSIC PEPPERONI</b>	19

## Entrées

<b>WILD MUSHROOM FARRO</b> Farro with wild mushrooms in a cream sauce	22
<b>PAN-SEARED SCALLOPS</b> Romanesco Puree, Asparagus, Almonds and Strawberry Gastrique*	36
<b>ETOUFEE</b> Lightly Blackened Scallops, Prawns and Crawfish Served with Jasmine Rice. Smothered in a Rich Creole Gravy*	36
<b>CEDAR PLANK SALMON</b> Farro, Seasonal Vegetables with Your Choice of Lemon Dill Beurre Blanc or Harissa Compound Butter*	36
<b>BLACK LABEL SIRLOIN</b> Snake River Farms "Black Label" Sirloin served with seasonal vegetables and Rosemary Sweet Potato Wedges*	29
<b>STEAK FRITES</b> Filet Mignon with Compound Butter, Seasonal Vegetables and Fries*	39
<b>GRILLED PORK CHOP</b> Seasonal Vegetables, Apple-Cranberry Compote, Rosemary Sweet Potato Wedges*	35
<b>CHEFS SPECIAL</b> <i>Available Thursday-Sunday</i>	MP

## Friday And Saturday Only

<b>PRIME RIB</b>	
<b>STANDARD CUT 32</b>	<b>RED CEDAR CUT 38</b>
Rock Salted and Slow Roasted, Garlic Mash Potatoes, Seasonal Vegetables and House Made Au Jus	

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on every plate"

*Lee-Ann Corry - Proprietor*



**RED CEDAR & SAGE**

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# HAPPY HOUR

Available in the Bar

(3:00 pm – 6:00 pm)

Featuring Unique Cocktail and Appetizer Specials

## Sparkling & Wine Specials 7

PROSECCO · HOUSE WHITE · HOUSE RED

## Specialty Cocktails 9

### HOT MULLED CIDER

Unfiltered Apple Cider, Christmas Spices, Your Choice of St. Luca Spiced Rum or Wild Roots Cinnamon Apple Vodka

### RASPBERRY SPARKLER

Wild Roots Raspberry Vodka & Club Soda

### MARKET OLD FASHIONED

Whiskey, House-Made Old-Fashioned Syrup & Bitters

### GIN PILLOW

Gin, Orgeat (Almond+Orange Blossom+Rosewater Syrup), Lemon

### BLUECUMBER GIMLET

House-Infused Cucumber + Basil Tequila, Lime, Sugar, Splash Blue Curacao

### PINK ROSE

Prosecco, Orange Liqueur, Cranberry Juice, Lime Twist

## Beer + Cider

### \$2 OFF ALL BOTTLE & DRAFTS

#### DRAFTS

Stella Artois (12oz) - Belgian Pils - 4.8% ABV	7
Elysian "Superfuzz" - Blood Orange Pale Ale - 6.4% ABV	7.5
Luck Envelope "Beardless Brewer" - Amber/Red Ale - 7% ABV	7.5
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#### BOTTLES/CANS

Bud Light	5
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PNW Lager	5.5
Erdinger Non-Alcoholic	6

## Small Bites 10

### BRUSCHETTA POMODORO

Garlic Cheese Bread, Fresh Tomatoes & Basil

### SALMON SLIDERS

Salmon, Lemon Dill Aioli, on a Hawaiian Sweet Bun\*

### GRILLED CHEESE SANDWICH

Rustic Sourdough Bread, Gruyere Cheese, Carmelized Onions, Arugula, served with house made Au Jus

### LOADED SHEPHERD'S PIE

Lamb, Beef, Carrots, Corn, Peas, Mashed Potatoes, topped with Cheddar Cheese, Bacon and Green Onions

### GARDEN MARKET PIZZA

Artichoke Hearts, Arugula, Roasted Garlic, Tomato, Fennel and Sweet Peppers With Romanesco Purée, Mozzarella Cheese and, Tarragon Vinaigrette

### CLASSIC PEPPERONI PIZZA

### CIOPPINO MEATBALLS

Beef and Pork Meatballs, Spicy Cioppino Sauce, Mozzarella and Rosemary Breadcrumbs

### PENNE VODKA

Penne Pasta Tossed in a Tomato, Basil, Vodka Sauce

### FRIED CALAMARI

Tempura Battered Calamari Steak, Red Bell Pepper and Jalapeno Wheels Tossed in a Cilantro Lime Chili Sauce

### FISH & CHIPS

Lightly Battered Cod, French Fries & Herbed Tartar Sauce

### STEAMED CLAMS

1/2 pound  
Please Ask Your Server for Today's Presentation

"I want to see love on every plate"

Lee-Ann Corry - Proprietor

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RED CEDAR & SAGE

# BRUNCH

<b>MARKET BREAKFAST SANDWICH</b> Open face with sunny side up Eggs, Gruyere Cheese, Prosciutto, Caramelized Onions and Frisée, Tossed in White Balsamic. Served on Toasted Brioche with Breakfast Potatoes	18
<b>BANANAS FOSTER FRENCH TOAST</b> with Vanilla Whipped Cream	17
<b>RED CEDAR &amp; SAGE OMELET</b> Ham, Peppers, Onion, Spinach, & White Cheddar, served with Breakfast Potatoes	18
<b>SMOKED SALMON BENEDICT</b> Poached Egg, Smoked Salmon, Toasted English Muffin, Tomato, Fried Capers, Hollandaise. Served with Breakfast Potatoes.	22
<b>HOMEMADE BISCUITS AND PORK SAUSAGE GRAVY</b> Two Eggs any Style, served with breakfast potatoes	17
<b>CLASSIC EGGS BENEDICT</b> Poached Egg, Canadian Bacon, Toasted English Muffin, Hollandaise. Served with Breakfast Potatoes.	20
<b>BACON FIG FRENCH TOAST</b> With Fig Chutney, Bacon Powdered Sugar and Bacon Sprinkles. Served on top of a Honey Black Pepper Goat Cheese	17
<b>CRAB CAKE BENEDICT</b> Served with Breakfast Potatoes	24
<b>SIDE OF BREAKFAST POTATOES</b>	3
<b>SIDE OF BACON</b>	6

**ADAM'S BLOODY MARY \$15**  
**OR OUR STANDARD BLOODY MARY BAR \$12**  
**PINEAPPLE COCONUT MIMOSA \$5**

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<b>LINGUINI SEAFOOD SCAMPI</b> Linguini, Clams, Mussels, Prawns, White Wine, Olive Oil & Garlic*	24

## Pizza 8"

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<b>CLASSIC PEPPERONI</b>	15

## Sandwiches

<b>PIKE PLACE CHICKEN</b> Chicken, Bacon, Provolone, Tomato, Avocado, Lettuce, Dijonaise on a Buttery Croissant, served with French Fries	18
<b>GREEN GODDESS SANDWICH</b> Marble Rye, Grilled Asparagus, Red Bell Pepper, Butter Lettuce, Cucumber, Tomato, Goat Cheese, served with a side salad	18
<b>SALMON BLTA</b> Grilled Salmon served on a Buttery Croissant. Lemon and Dill Aioli, Avocado, Lettuce, Tomato and Bacon. Served with French Fries	20
<b>PRIME RIB DIP</b> Thin Sliced Prime Rib, Swiss Cheese, Served on Ciabatta with House Made Au Jus, and French Fries*	18
<b>CUP OF SOUP AND ½ SANDWICH</b> Choice of Ham, Turkey, Corned Beef, Lettuce, Tomato, Dijonaise Your Choice of Sourdough or Rye Served with Soup of the Day	16
<b>CUP OF SOUP AND SMALL SALAD</b> Small Mixed Greens With Fennel And Tomatoes, White Balsamic	13

## Entrées

<b>FISH &amp; CHIPS</b> Lightly Battered Cod, French Fries & Herbed Tartar Sauce	18
<b>CEDAR PLANKED SALMON</b> Farro, Seasonal Vegetables with Your Choice of Lemon Dill Beurre Blanc or Harissa Compound Butter*	24

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