

TAKE OUT MENU

5 – 8 pm DAILY

Small Plates

Strawberry and Beet Salad with Feta, Endive, Radicchio, Pecans and Citrus Vinaigrette 15.

Sweet Onion Tart with Hazelnut Butter and Sunchoke Chips 16.

Organic Field Greens with Herbed Goat Cheese Crostini and Sherry Vinaigrette 11.

Wild Nettle Risotto with Thyme and Parmesan Reggiano 17. small/32. large

Potato, Leek Soup with Basil Puree 11.

Big Plates

Pacific Cod with Savoy Cabbage, Watermelon Radish, Snap Pea, Tomato and Lobster Broth 43.

Wild Steelhead with Quinoa, Baby Bok Choy, Peppers, Artichokes and Tarragon Yogurt 47.

Chicken Coq au Vin with Wide Noodles, Roasted Carrots, Green Beans and Baby Onions 38.

Pan Roasted Duck Breast with Sunchokes, English Peas, Rainbow Carrots and Kumquat Jus 46.

Pork Tenderloin with Potato Confit, Green Beans, Mushrooms and Balsamic Jus 40.

SRF Kobe Hanger Steak with Rutabaga Puree, Pearl Onions, Asparagus and Szechwan Jus 49.*

Dessert

Strawberry Rhubarb Crisp with Ginger Ice Cream 10.50

Walnut Tart with Chocolate, Orange Gelato and Caramel Sauce 10.50

Sacher Torte with Whipped Cream and Strawberries 10.50

*Nell's Ice Cream & Sorbet Pints 9.
(Flavors change daily)*

Please call 206-524-4044