LUNCH MENU

NORTHWEST CLAM CHOWDER
Cup 10 Bowl 14
WINTER GREENS SALAD 14
Champagne Vinaigrette, Roasted Farm Squash, Chimacum Valley Grainery Quinoa, Toasted Holmquist Hazelnuts, Shaved Farm Radish
Add Grilled Chicken Breast 7 Add Shrimp 10
KALE CAESAR SALAD 13
Creamy Garlic Dressing, House Made Croutons, Parmesan Cheese
Add Grilled Chicken Breast 7 Add Shrimp 10
SPINACH SALAD 13
Honey-Poppy Seed Vinaigrette, Mystery Bay Goat Cheese, Shaved Red Onion, Red Dog Farm Beets, Toasted Walnuts

ITALIAN WRAP 14
Shaved Niman Ranch Ham, Coro Meats Salami, Burrata Cheese, Heirloom Tomatoes, Champagne Vinaigrette, Tomato-Basil Wrap, Local Greens, Hand-Cut Pommes Frites

REUBEN 17
Shaved Corned Beef, Braised Local Cabbage, Gruyere Cheese, Russian Dressing, Marbled Rye Bread, Hand-Cut Pommes Frites

## CRISPY CHICKEN SANDWICH 17

Chipotle Aioli, Red Dog Farm Cole Slaw, Chimacum Valley Dairy West Valley Wheel [Cheese], Ciabatta Bun, Hand-Cut Pommes Frites

MANILA CLAMS 19
White Wine, Garlic, Herbs, Butter, Lemon
VEGGIE PIZZA 16
Basil Cream Sauce, Mozzarella Cheese, Heirloom Tomatoes, Spinach, Shaved Red Onions, Micro Greens, Port-Balsamic Gastrique

FIRESIDE PIZZA 18
Coro Meats Salami, Roasted Shiitake Mushrooms, Shaved Red Onion, Mozzarella Cheese, Rich Tomato Sauce
CHEF DAN'S MAC \& CHEESE 16
Niman Ranch Ham, Comté Cheese, Panko Crust
FIRESIDE COUNTRY NATURAL BEEF BURGER 22
Balsamic Roasted Onions, Beecher's Just Jack Cheese, Roasted Garlic Aioli, Ciabatta Bun, Pommes Frites
STEAK FRITES 25
Country Natural Beef Flat Iron, Hand-Cut Pommes Frites, Local Greens, Madeira Demi-Glace
** Consumption of raw or undercooked meats, poultry, fish and shellfish may be a health risk. **
A $20 \%$ gratuity may be added to parties of six or more.

