

SAMPLE MENU. THE FIRESIDE'S DINNER MENU CHANGES DAILY TO REFLECT THE FRESH INGREDIENTS WE RECEIVE FROM OUR LOCAL FARMS.

- SMALL PLATES -

MANILA CLAMS 20

Leeks, Shallots, Garlic, White Wine, Butter, Fresh Herbs

CHEESE FLIGHT 18

Beecher's New Woman, Truffle Gouda, Mystery Bay Goat Cheese, Mission Fig Confiture, Essential Baking Crostini

BRUSCHETTA 13

Heirloom Tomatoes, Garlic, Olive Oil, Fresh Basil, Parmesan, Essential Baking Co. Toast Points

- SALADS -

RED DOG FARM MIZUNA SALAD 14

Champagne Vinaigrette, Red Beets, Shaved Kodama Farm Radish, Mystery Bay Goat Cheese, Port-Balsamic Gastrique

RED DOG FARM MIXED GREENS SALAD 14

Whole Grain Mustard Vinaigrette, Toasted Hazelnuts, Asparagus, Cosmic Crisp Apples

KODAMA FARM SPINACH SALAD 14

Balsamic Vinaigrette, Shaved Red Onion, Candied Pecans, Shaved Manchego

- ENTRÉES -

COUNTRY NATURAL BEEF BURGER 22

Tillamook Cheddar, Caramelized Onion, Roasted Garlic Aioli, Freshly Baked Brioche Bun, Pommes Frites

NEAH BAY TROLL KING SALMON 55

Wild Rice, Creaky Knees Farm Sautéed Pea Greens, Morel Mushroom Ragout, Chardonnay Butter Sauce

COUNTRY NATURAL BEEF FLAT IRON AU POIVRE 37

Smashed Yukon Gold Potatoes, Roasted Red Beets, Brandy, Green Peppercorns, Demi-Glace

WASHINGTON PETRALE SOLE 28

Palouse Lentil Salad, Heirloom Tomatoes, Red Onion, Red Bell Peppers, Creaky Knees Pea Shoots, Shaved Fennel, Miso Vinaigrette

DOUBLE R RANCH HANGING TENDER 32

Herb Roasted Fingerling Potatoes, Roasted SpringRain Farm Bok Choy, Chimichurri

SNAKE RIVER FARM PORK SHANK 35

Osso Bucco Style, Roasted Yukon Gold Potatoes, Roasted Kodama Farm Kohlrabi

STUFFED JIDORI CHICKEN 30

Creamy Polenta, Roasted Kodama Farm Turnip, Mystery Bay Goat Cheese, Prosciutto, Crisp Sage, Marsala Cream Sauce

** 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.



