

# LUNCH

Served from 11:00am - 2:30pm

## Appetizers

**Grilled Local Artichoke Hearts** Cal. 430

Brown Butter Aioli, Radicchio, Candied Lemons,  
Crushed Red Pepper and Parmesan Tuille  
\$13

**\*Razor Clams (2 oz.)** Cal. 460

Washington Mushrooms, Green Onion Marmalade,  
Tomatoes, Thyme Buerre Blanc, Crostini  
\$18

**Cilantro Lime Dungeness Crab** Cal. 280

Yellow Pepper Sofrito, Red Pepper Relish, Guacamole,  
Mango, Adobo  
\$23

**Draper Valley Jumbo Chicken Wings (12)** Cal. 1250

Carrots and Celery, Herb Ranch,  
Choice of Honey Garlic, Mild Buffalo, Mango Habanero  
\$15

## Soups and Salads

**Northwest Seafood Chowder** Cal. 200/280

Cup \$8 ▪ Bowl \$9

**Vegetarian Soup of the Day** Cal. 150/350

Cup \$7 ▪ Bowl \$8

**House Crescent Salad** Cal. 240

Baby Greens, Chef's Choice Local Vegetables,  
Lemon Lavender Vinaigrette  
\$8

**Summer Berries** Cal. 380

Marionberries, Whipped Mint Fromage Blanc,  
Local Honeycomb, Hazelnuts, Arugula  
\$15

**Heirloom Tomatoes** Cal. 400

Almond Romesco, Watermelon, Mt. Townsend  
Creamery Off Kilter Toma, Fennel, Toasted Almonds  
\$18

**Caesar Salad** Cal. 590

Romaine, Shaved Parmesan, Brown Butter Croutons  
\$10

**Grilled Draper Valley Chicken Caesar** Cal. 830

\$16

**Locally Smoked Salmon Caesar** Cal. 710

\$19

**Dungeness Crab Caesar** Cal. 683

\$22

## Barista Drinks

**Starbucks Coffee** Cal. 10 \$3

**Hot Chocolate** Cal. 400 \$3

**Latte** Cal. 190, **Mocha** Cal. 290, **Cappuccino** Cal. 120, **America** Cal. 10 \$4

**Espresso** Cal. 0 \$2

**Extra Shot** \$.50 **Each Flavor** \$.50

## Entrees

*All Entrees Served with Seasoned Fries*

Substitute with **Salad** Cal. 240 or **Fruit** Cal. 80 for \$1

**\*Grilled Ribeye Torta** Cal. 850

Bolillo Bread, Mango Habanero Sauce, Guacamole,  
Lettuce, Tomato, Onion  
\$19

**\*Local Salmon BLT** Cal. 740

Brioche Bun, Marionberry Glaze  
\$18

**Two Marinated Vegetable Kebabs** Cal. 390

Grilled Pita, Cucumber Yogurt Salad,  
Preserved Tomato Spread  
\$15

**Grilled Chicken and Washington Mushrooms Melt**

Cal. 650

Red Alder Cheese, Marionberry Glaze, Brioche Bun, Lettuce,  
Tomato, and Onion  
\$15

**Hand Crafted Washington Angus Half Pound Burger**

Cal. 1270

Mt. Townsend Campfire Jack Cheese, LC Boom Boom Sauce,  
Brioche Bun, Lettuce, Tomato, Onion  
\$15

**Veggie Burger** Cal. 700

\$14

*- add Bacon to any Sandwich Cal. 260 \$3*

**Northwest Fish and Chips** Cal. 1910

Amber Ale Battered Pacific Cod, Tartar Sauce,  
Poppy Seed Slaw  
Two Piece \$17 ▪ Three Piece \$22

## Beverages

**Bedford's Sodas, a local favorite:**

**Ginger Ale** Cal. 160, **Ginger Beer** Cal. 160,

**Orange Crème** Cal. 170, **Crème Soda** Cal. 170,

or **Root Beer** Cal. 180

\$3.5

**House Made Lavender Lemonade** Cal 180 \$4

**Pepsi Products Fountain Soda** 16 oz Cal. 0-290  
(free refills) \$3

**Selection of Herbal & Green Tea** Cal. 0 \$3

**Juices: Orange** Cal. 110, **Apple** Cal. 120,

**Cranberry** Cal. 120, **Grapefruit** Cal. 100

\$3

*We proudly source and support local, sustainable and organic products when available. Ask your server for details. We are proud to serve only seafood that has been caught or farmed using environmentally friendly practices based on the Monterey Bay Aquarium Seafood Watch guidelines.*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server if you are allergic to dairy products, nuts, or other common ingredients.*

*2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.*