

## Snacks and Shareables

<b>Margherita Flatbread</b> .....	<b>15</b>
tomato sauce base, sliced fresh mozzarella, fresh basil leaves, olive oil drizzle	
<b>Prosciutto Flatbread</b> .....	<b>17</b>
olive oil base, thinly sliced prosciutto, wine-soaked figs, arugula, topped with balsamic drizzle and goat cheese	
<b>Pesto Chicken Flatbread</b> .....	<b>17</b>
pesto base, diced roasted chicken breast, roasted red pepper, caramelized onions, shredded mozzarella	
<b>Yangnyeom Cauliflower</b> .....	<b>14</b>
tempura-fried cauliflower, tossed in sweet & spicy gochujang sauce V	
<b>Sea Scallops</b> .....	<b>21</b>
cauiflower and fennel puree and wild currant balsamic WF ADF	
<b>Crispy Brussels Sprouts</b> .....	<b>13</b>
fried brussels tossed in bacon shallot vinaigrette, with crispy prosciutto WF DF	
<b>Duck Fat Fries</b> .....	<b>10</b>
french fries finished in duck fat, with house rosemary aioli and ketchup WF, AV, DF	
<b>Almonds, Olives &amp; Feta</b> .....	<b>15</b>
Marcona almonds, marinated Castelvetrano olives, and feta with fresh herbs and EVOO, with croccantini V	
<b>Bread Board</b> .....	<b>6</b>
warm baguette, garlic confit, herbed butter V	

## Salads and Soup

<b>Boston Bibb Salad</b> .....	<b>12</b>
herbs, shallot vinaigrette, aged gouda V, WF	
<b>Friday Harbor House Salad</b> .....	<b>17</b>
Mama Bird Spring Mix, roasted apple vinaigrette, Envy apples, candied pecans, raisins V, WF	
<b>Chorizo and Clam Chowder</b> .....	<b>12</b>
Mexican chorizo, Manila clams, clam and crab stock, celery, Yukon gold potato, cream	

## Mains

<b>Grilled Pork Chop</b> .....	<b>48</b>
12 oz Duroc bone-in chop, grilled rainbow carrots, apple chutney, parsnip puree WF	
<b>Hand Cut Filet Mignon</b> .....	<b>68</b>
6 oz grass-fed beef tenderloin, duck fat potatoes, grilled asparagus, demi glace WF ADF	
<b>Alaskan Halibut</b> .....	<b>49</b>
over wild mushroom risotto with blistered cherry tomatoes, asparagus, and parmigiano reggiano WF	
<b>Woodstone Roasted Chicken</b> .....	<b>38</b>
airline breast in garlicky cream sauce, with yukon gold mashed potatoes, grilled carrots, and purple cabbage WF	
<b>Dungeness Pasta</b> .....	<b>42</b>
house-made pasta with crab, corn cream, sweet corn, roasted poblano, and aged gouda	
<b>Sunset Burger</b> .....	<b>27</b>
grass-fed beef*, pasilla aioli, bacon, aged white cheddar, arugula, fried shallot, brioche bun, with duck fat fries AWF	
*Available vegetarian with Beyond Patty, no bacon	

## Beverage Feature

<b>Fox Tail</b> .....	<b>17</b>
silver rum, mango puree, aquafaba, lime, simple, tajin dried mango	
<b>Afterglow</b> .....	<b>17</b>
Elijah Craig toasted barrel bourbon, house apricot liqueur, demerara simple, and lemon, topped with Tirridis house brut	
<b>Smoked Blueberry Margarita</b> .....	<b>18</b>
house-smoked berries, silver tequila, Naranja orange liqueur, house citrus sour, shisho salt rim	

DF dairy-free | WF wheat-free | V vegetarian

AWF available wheat-free | AV available vegetarian

\*Please be aware: consumption of raw or undercooked animal product may cause foodborne illness.

Split checks will not be accommodated for parties of six or more.

A service charge of 21% will be added to the total bill for parties of six or more.

Of that amount, 100% will be pooled and paid to the servers, bussers, and bartenders serving you.