

PACKERS KITCHEN + BAR

LUNCH

SNACKS

MARINATED OLIVES 8

house marinated olives, orange, garlic + thyme
VE, GL

BREAD + BUTTER 7

avenue bread baguette, golden glen butter +
smoked salt V

FRENCH FRIES 9

crispy thin cut, ketchup, black garlic aioli VE

SEASONAL VEGETABLES 11

rotating seasonal vegetables, calabrian chili vinaigrette,
round bale parmesan V, GL, DF on request

DUNGENESS CRAB CAKES 19

two dungeness crab cakes, harissa aioli,
wakame salad + lime GL on request

CHICKEN WINGS 14

choice of classic buffalo, barbecue, or gochujang DF

KIDS LUNCH

CHEESEBURGER 10

one smashed patty, cheddar cheese, ketchup
on the side + fries

CHICKEN STRIP 10

one crispy chicken strip, ranch + fries

GRILLED CHEESE 10

cheddar + american cheese on avenue french bread
+ fries

FISH + CHIPS 10

one piece battered cod, tartar sauce + fries

BUTTERED NOODLES 10

bellingham pasta co. fresh rigatoni, butter +
parmesan

SOUP + SALAD

TOMATO SOUP 8/14

cream of tomato, basil, sherry, micro chervil GL, V

SEMIAMMOO CHOWDER 10/16

clams, salmon, cod, bacon, potato GL

MIXED GREEN SALAD 12

whatcom blue, toasted hazelnuts, dried blueberries,
golden balsamic vinaigrette V, GL, DF on request

CAESAR SALAD 13

romaine, anchovy dressing, croutons, parmesan,
lemon GL/DF on request

SHRIMP LOUIE 22

poached prawns, romaine, avocado, asparagus,
snap peas, confit cherry tomato, hard-boiled egg
mimosa + horseradish vinaigrette GL, DF

CLASSICS

CHICKEN STRIP BASKET 18

3 crispy chicken strips, fries, ranch + coleslaw
DF on request

STEAK FRITES 25

6 oz flat iron, red wine-shallot demi-glace, fries +
simple green salad DF

STEAMER CLAMS 31

white wine, vermouth, garlic, shallots, butter + fines
herbs with toasted baguette GL/DF on request

SALMON 39

butter-basted Nerka King salmon, crispy smashed
potatoes, stone ground mustard hollandaise, frisee
salad

FISH + CHIPS 23/27

2 or 3 piece beer battered cod, fries, coleslaw,
house tartar sauce + lemon

SANDWICHES

*all sandwiches served with a choice of fries or small salad
sub a cup of tomato soup +2 | sub a cup of chowder +4*

GRILLED CHEESE + TOMATO SOUP 19

avenue french bread, cheddar cheese, provolone, mozzarella + tomato soup V

SMOKED SALMON BLT 22

lummi island wild smoked salmon, bacon, lettuce, tomato + pesto aioli on avenue french bread

CHICKEN CAESAR WRAP 17

choice of crispy or grilled chicken, romaine, parmesan + anchovy dressing wrapped in a flour tortilla

TURKEY MELT 18

smoked pepper turkey, bacon, pepperjack cheese, onion rings + black garlic aioli served on avenue sourdough

SEMIAHMOO DOUBLE DELUXE 19

2 smashed patties, american & cheddar cheese, moo sauce, lettuce, onion, dill pickle on a brioche bun + fries
dairy-free cheese +2 | add bacon +4 | beyond burger +4
GL/DF on request

DESSERT

KIWI LIME TRIFLE 11

vanilla cake, lime curd, fresh sliced kiwi, whipped cream topping GL

CHOCOLATE ROYALE 12

rich mousse, holmquist hazelnuts, almond sponge + dark chocolate ganache CN

CHOCOLATE CHIP COOKIE 10

callebaut chocolate, flakey sea salt + house made vanilla ice cream

PIE OF THE WEEK 12

whidbey island pie shell + rotating filling
ask your server for this week's selection

HOUSE MADE ICE CREAM TRIO 11

ice cream or sorbet made with locally sourced fruit, cream + farm eggs GL

V - vegetarian

GL - gluten-less

VE - vegan

CN - contains nuts

DF - dairy-free

*Please inform your server of any dietary restrictions. Consuming raw or undercooked food can lead to food-borne illnesses.
\$5 split fee is automatically charged for all kitchen plated items. 20% taxable service charge will be automatically added to parties of six or more.
Parties of six or more subject to single check per table.*