

PACKERS KITCHEN + BAR

LUNCH MENU

*OYSTERS ON THE HALF SHELL 20 / 40

champagne mignonette | house hot sauce

GF

ANTIPASTI PLATE 23

cured meats | local cheeses | olives | pickles | white beans
garlic flatbread

*CAESAR SALAD 18

romaine | black garlic caesar dressing | shaved parmesan | croutons

UR - GF

HOUSE WEDGE SALAD 19

iceberg wedge | cucumber | bacon | blue cheese | croutons
green goddess dressing | tomato

FIG AND BURRATA SALAD 19

farm greens | torn burrata | figs | sherry vinaigrette

V

SEMIAHMOO CHOWDER 11 / 16

bacon | clams | salmon | cod | potato

BLACK TRUFFLE FRIES 16

black truffle oil | parmesan | parsley | black garlic aioli

V

FISH AND CHIPS 31

3 pieces cod | beer battered fries | tartar sauce | lemon

*1/2 POUND WAGYU BURGER 25

bacon bourbon jam | peppercorn farmhouse cheese | pickles
onion straws | over easy egg | brioche bun

PIZZETTAS 8" FROM OUR WOODSTONE OVEN

ITALIAN 17

pepperoni | nduja | sausage | mozzarella | marinara

WHITE CLAM 17

local clams | bacon | garlic cream | mozzarella

VEGGIE 16

Wild mushrooms | Mama Lil's peppers | pesto onion straws

V

ADD TO ANY ITEM:

sautéed shrimp +13 | grilled chicken breast +13 | seared salmon +16

UR - Upon Request

V - vegetarian

GF - gluten-free

VE - vegan

CN - contains nuts

DF - dairy-free

**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 6 or more. All parties of 10 or more will be given one check unless stated otherwise by the server.