

URBANE



Sean Hogarty
Restaurant Manager
Tomas Ortiz
Chef de Cuisine

DINNER

Local Charcuterie and Cheese

Local Charcuterie Selection 16

Salumi Salami Hot Soppressata
Olympic Provisions Chorizo
Olympic Provisions Mortadella
Cider mustard, almonds, crackers,
toasted baguette

Local Artisan Cheese 16.

Cascadia Creamery Glacier Blue
Mt. Townsend Seastack
Cascadia Creamery Sawtooth
House jam, almonds, crackers,
toasted baguette, Tonnemaker apple

STARTERS

Mussels 12.

Penn Cove Mussels, Seattle Cider, shallot,
garlic, herbs, grilled baguette

Pork Belly 12.

Braised Carlton Farms pork belly,
soy carrot puree, spicy cabbage,
pickled shiitake, Asian greens

Dungeness Crab Cake 15

Lemon, remoulade, apple and fennel
salad

Grilled Salmon Rilette 12.

PNW grilled salmon, crème fraiche, lemon, capers,
herbs, celery, shallot, toasted baguette

Rigatoni 12.

Washington beef Bolognese,
house ricotta cheese, micro basil

Soup 7.

Tomato Bisque or
Market soup of the day

ENTREES

Tea Smoked Duck breast 28.

Local buckwheat soba noodles, bok choy, shiitake
mushrooms, soft cooked egg, spiced mushroom broth,
sesame oil powder

Beef Filet 36

7 oz. Local beef, filet,
Brown butter mashed Yukon potato,
charred broccolini, pearl onion, Goose Ridge demi.

Tofu 18.

Vashon Island tofu, broccolini, peppers, shiitake mush-
rooms bok choy, onions, sweet soy sauce, Jasmine rice

Wild Mushroom Risotto 20.

Locally foraged mushrooms,
Walla Walla onions, Parmigiano Reggiano,
Tonnemaker apple & pickled shallot salad

Grilled Salmon 25

Skuna Bay salmon, grilled fennel puree, beluga lentils, baby
beets, fennel and citrus salad, citrus emulsion

Fish & Chips 17.

Hale's Ales Kolsch battered Cod,
lemon, tartar sauce, seasoned fries

Salmon Creek Pork Tenderloin 24.

White bean and pork belly ragout, braised cabbage,
red cabbage puree, pickled onions, local whiskey jus

Sunrise Valley Chicken Breast 22.

Charred kohlrabi puree, roasted turnip, Swiss chard,
pickled Tonnemaker apple, chicken jus.

Steak Frites 25.

6 oz. Local flatiron, pomme frites, arugula salad, pickled
mushrooms, chimmi churri.

Pan Seared Scallops 32

Squash puree, Hill's bacon, roasted parsnips, radish greens,
parsnip chips, lemon emulsion

SALADS

Caesar Salad 12.

Mixed romaine, marinated anchovies,
Parmigiano Reggiano, caesar dressing,
croutons

Baby Beet Salad 10.

Marinated baby beets, Seastack cheese,
beet puree, wild arugula, beet shoots
pepita crumble, beet green pesto

Market Greens 10

Mixed greens, fennel, carrot, radish, herbs, aged
sherry vinaigrette

Mixed Grains 12.

Mixed heirloom grains, beets, butternut
squash, turnips, pepitas, arugula, charred
lemon vinaigrette.

20% service charge will be added to all checks, and 100% of the service charge is dis-
tributed to the service personnel.

Additional gratuity is at the guest's discretion.