



LIGHT FARE

homemade soup of the day cup –three bowl –six

tuscan white bean spread with grilled peasant levain bread from grand central baking. –three

trinity fries a blend of russet and sweet potato fries topped with fried leeks and served with a side of roasted tomato aioli*. –seven

potato pancakes with bourbon-apple chutney and scallion sour cream. –seven

grilled portobello cap and roasted tomatoes over organic mixed greens with cucumbers, peppadews, smoked mozzarella and shallot vinaigrette. –eleven

calamari tossed in semolina flour, with peppadews, fresh cilantro and roasted poblano aioli*, served on a bed of dressed baby arugula. –nine

tempura brie with housemade preserves, baguette and local apples. –nine

übertarian grilled portobello cap, potato pancake, scallion sour cream and caramelized onion on ciabatta. –nine

eb ½lb cheese burger northwest grass fed beef mixed with fresh herbs and spices, with thick, sliced applewood bacon, butter leaf lettuce, tomatoes, mayo and red onion. –ten fifty
(veggie option available)

über sandwich carlton farms pork medallion, potato pancake, scallion sour cream, caramelized onion and bourbon-apple chutney on ciabatta. –nine

mackin' cheese fresh radiatore pasta with 4 cheese cream sauce. –seven

grover's mackin' cheese mackin' with applewood bacon and grilled tomato. –eight

* aiolis are made with raw egg

RECESS MENU

dine in only

monday–friday 4pm–6pm[®] saturday & sunday 3pm–6pm[®] every night 10pm–2am

spaetzle sautéed with apples, shallots and gorgonzola. –five

elk sliders made with carlton farms pork and northwest elk with tomato aioli*. –five

spinach & pear salad tossed with crushed pine nuts and balsamic vinaigrette. –five

grilled cheese with fontina, bacon and tomato on grand central multigrain. –five

fritters with corn, roasted red peppers and fontina, served with side of tomato aioli*. –five