



ALLIUM

CHEF/PROPRIETOR PASCAL CHUREAU
CHEF DE CUISINE/PARTNER IAN RAGSDALE

APPETIZERS

Steamed Mussels 13.

green garlic, spring onions
chorizo, white wine, baguette

Warm Olives 5.5 (GF)

piri-piri pepper, herbs, citrus, garlic, bread

Chicken Liver Pate 7.

mustard, house pickled vegetables
crostini, olive oil

Pacific Oysters 3./each (GF)

minneola mignonette
horseradish

Artisan Cheese Plate 5/each

see server for our daily cheese selections
chutney, fruit, baguette

Roasted Foraged Mushrooms 7. (GF)

creamy polenta, shallots, garlic

Dungeness Crab Toast 16.

avocado mousse, grapefruit
aioli, grilled baguette

Sugar Rubbed Short Ribs 15. (GF)

ancho-fig BBQ sauce, scallion
pickled fennel

Grilled Asparagus 7. (GF)

crispy coppa, meyer lemon oil
espelette almonds

SALADS • SOUPS

Butter Lettuce Salad 10. (GF)

lemon vinaigrette, radish
mimolette cheese, verjus gastrique

Spring Greens Salad 8. (GF)

baby kale, arugula, rhubarb
vinaigrette, almonds, pantaleo

French Onion Soup Gratinee 9.

gruyere cheese, baguette

Cauliflower Veloute 9. (GF)

roasted garlic, bacon, chives
Spanish olive oil

FRENCH FRIES

Truffle Oil 6.

Campfire Salt 5.

Duck Fat & Rosemary 5.

Sea Salt 4.

ENTREES

Roasted Garlic Risotto 17. (GF)

parsley, fennel, mascarpone
grana padano

Cascade Natural Hamburger 14.

gluten free bun available 1.
Carlton bacon, organic cheddar
charred onions, tomato jam, aioli, fries

Seafood Paella 20. (GF)

chorizo, prawns, mussels, clams, calamari, peppers

Pan Roasted Halibut 29. (GF)

grilled asparagus, potatoes, lardons
rhubarb, fennel olive oil, verjus

Grilled Cascade Natural Ribeye (GF)

sweet potato hash, rapini, onion ring
sauce bordelaise

12 oz. 32. 6 oz. 21.

Grilled Bone-in Pork Chop 22. (GF)

fingerling potatoes, spring onions
asparagus, garlic demi cream

Bucatini Bolognese 19.

roasted garlic, tomato, grana padano

Pan Roasted Trout 21. (GF)

watercress pesto, sugar snap peas
fennel, wild arugula

A GRATUITY OF 18% WILL BE ADDED
FOR PARTIES OF 6 OR MORE

* consuming raw or undercooked meats, poultry,
seafood, shellfish, or eggs may increase your
risk for foodborne illness.

CATERING FOR PARTIES AND
SPECIAL EVENTS.
RESTAURANT BUYOUT.