

Appetizers

Avocado Fries | 20

AVOSTREET AVOCADOS, PANKO BREADING,
HOUSE SRIRACHA POWDER, HOUSE-MADE REMOULADE

Burrata | 18 ½

BURRATA MOZZARELLA, SUN-DRIED TOMATO PESTO,
BASIL INFUSED OIL, BALSAMIC GLAZE, TOASTED BAGUETTE,
SERVED WARM IN CAST IRON

Bacon Wrapped Dates (GF) | 19 ½

CALIFORNIA MEDJOOL DATES, MARCONA ALMONDS,
GLENVIEW FARMS' ROSEMARY CHÈVRE, ALMOND CRUST,
FRESH ROSEMARY, J. BOOKWALTER CABERNET REDUCTION

Shrimp Mornay | 20

PATAGONIA PRAWNS, BACON, GARLIC AND GRUYERE CREAM
SAUCE, PARSLEY, GRILLED BAGUETTE

Grilled Broccolini | 12

MINUS 8 VINAIGRETTE, TOASTED SLICED ALMONDS, FINISHING SALT

Jumbo Sea Scallops* (GF) | 26

PAN SEARED JUMBO SEA SCALLOPS, WHITE BALSAMIC GLAZE,
SHAVED RED ONION, CHILI OIL, CILANTRO PUREE, FRESH CILANTRO

Artisan Charcuterie Board | 38 / 48

CHEF'S SELECTION OF LOCALLY SOURCED CHEESES & CHARCUTERIE,
ETHOS BAKERY ARTISAN BAGUETTE, SEASONAL ACCOUTREMENTS
• UNAVAILABLE TO GO

Garden

Seasonal Soup of Moment | 9

CUP OF THE CHEF'S SELECT SOUP

House (V) (GF) | 9 / 15

SPRING MIX LETTUCE, BLOOD ORANGE WHITE BALSAMIC VINAIGRETTE,
ROSEMARY GLENVIEW FARMS CHEVRE, CANDIED PECANS

Caesar | 9 / 15

GEM ROMAINE, CREAMY HOUSE CAESAR DRESSING,
FRESH SHAVED PARMESAN, PARMESAN PAPRIKA CRISP

Wedge Salad (GF) | 18

ROMAINE LETTUCE, CRISP PANCETTA, TOMATOES, GORGONZOLA,
CHIMICHURRI, BUTTERMILK BLUE CHEESE DRESSING

Columbia River Steelhead Salad* (GF) | 28 ½

ARUGULA, CILANTRO, MARINATED TOMATO, TOASTED PINE NUTS,
GARLIC AIOLI, CHIMICHURRI, LEMON VINAIGRETTE

Protein Happily Added To Any Salad

FREE-RANGE GRILLED CHICKEN BREAST -9

PATAGONIAN PRAWNS** - 14

COLUMBIA RIVER STEELHEAD** - 16

6OZ WAGYU SIRLOIN** - 18

Extras

Fiction Rolls with Seasonal Compound Butter | 6

Additional House Made Sauces | ½

Pizzas

Blistered Cherry Tomato | 19 ½

MARINARA, MOZZARELLA, PROVOLONE, PEPPERONI,
HERBED BLISTERED CHERRY TOMATOES, BALSAMIC GLAZE

Chicken Mushroom | 19 ½

BLACK PEPPER, BÉCHAMEL, GRILLED CHICKEN, MUSHROOM,
MOZZARELLA, PROVOLONE, BLACK GARLIC

Drunken Pig and Fig | 20 ½

MOZZARELLA, PROVOLONE, PROSCIUTTO, BRIE, ARUGULA,
BOURBON FIG DRIZZLE

Burger

Dry Aged Wagyu Cheeseburger* | 24 ½

14-DAY DRY-AGED WAGYU BEEF BURGER,
APPLEWOOD SMOKED BACON, SMOKED GOUDA,
GARLIC AIOLI, RED ONION, ROMAINE, TOMATO, HOUSE PICKLES
• CHOICE OF FRIES, SALAD, OR \$2 ADD A CUP OF SOUP

Entrées

Fiction Butter Chicken | 36 ½

BUTTERMILK BATTERED PANKO CRUSTED CHICKEN BREAST,
WILD RICE AND BELL PEPPER PILAF, BUTTER MASALA SAUCE

Beef Short Ribs (GF) | 37 ½

SLOW BRAISED BONE-IN CHILI-RUBBED SHORT RIB,
PICKLED ONION, CILANTRO, PAPRIKA QUESO FRESCO, POLENTA

Risotto Ala Zucca | 24 ½

BUTTERNUT SQUASH PUREE RISOTTO, SUN-DRIED TOMATO,
ROASTED BUTTERNUT SQUASH, KALE, MAPLE BROWN BUTTER
AND SAGE SAUCE, TOASTED PEPITAS
• ADD ANY PROTEIN

Duck a l'Orange (GF) | 36 ½

PAN-SEARED DUCK BREAST, BOK CHOY, FRESNO PEPPER,
JASMINE RICE, MAPLE ORANGE GLAZE, ORANGE GINGER
PICKLED CARROTS, FRIED SHALLOTS

12oz Bone-In Duroc Pork Chop (GF) | 32 ½

DRY-AGED DUROC PORK CHOP, BOURBON MAPLE GLAZED
RAINBOW CARROTS, POLENTA

Pasta of the Moment

ASK YOUR SERVER FOR TODAY'S SPECIAL

Market Fish | Market Price

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Chef's Cut* | Market Price

ASK YOUR SERVER FOR TODAY'S STEAK CUT