

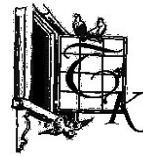
Soups and Salads

Kitchen Crafted Soups		
cup 6.00	bowl	8.00
TK salad of local lettuces, apples, blue cheese, and hazelnuts	sm	6.75 lg 7.75
Watermelon Salad	sm	6.75 lg 7.75
berries, shaved Spanish onions, upland cress, hazelnut oil, raspberry vinaigrette		
Mediterranean Salad	sm	6.75 lg 7.75
lettuces, camelina oil, lemon, roasted tomatoes, olives, onions, feta, herbs		
Butter Lettuce Salad	sm	6.75 lg 7.75
beets, apples, oranges and lettuces with celeryroot remoulade		
with Dungeness Crab	sm	11.00 lg 14.50
Small Salad with cup of soup		12.50

American Grill Bread

Thin crust crafted of organic emmer, spelt and wheat flours with seasonal toppings.

Fire-roasted peppers, onions, tomatoes, farmstead cheese, and herbs	10.00
with goat cheese, garlic, basil and pine nuts	10.75
with smoked salmon, asparagus mascarpone, fennel	10.75
with blackstrap bbq beef brisket	10.75
Small grill bread	
with cup of soup or small salad	12.50



Terrace Kitchen LUNCH MENU

Sandwiches and Cheese

Blackstrap BBQ Beef Brisket	10.75
James Beard Chicken Club tarragon chicken salad, bacon, lettuce and tomato	10.50
Any ½ sandwich above with soup or small salad	12.50
Artisan Cheese of the Day with Pink Lady apples, grapes and a cup of soup	10.75

Upcoming Events

Sunday July 17 – The Communal Table
“Celebrating Bastille Day” 5pm
 \$29 per person plus gratuity
 Reserve early, space is limited.

Saturday Night ~ Live Jazz
 The Rick Homer Jazz Ensemble – featuring Rick
 Homer, trumpet and mellaphone, and visiting
 guest artists NO COVER.
 If you like the music, please tip the band.

Entrees

Shirred Eggs	13.50
with Dungeness Crab, tarragon, potatoes, cream, and toast	
Argentine Style Beef Stew with potatoes, tomatoes, and green beans	13.00
Puebla Style Chicken Pozole Roja, white corn pozole, salsa, cilantro, cabbage	13.00
An Aleutian Style Salmon Hot Pot potatoes, leeks, lemon and fresh laurel bay, capers, cornichons & sour cream	13.75
A James Beard inspired Willapa Bay Oyster Stew with potatoes, scallions, bacon, and cream	13.75
F’s Northwest Chowder of fish and shellfish with potatoes, corn, bacon, cream and herbs	14.75
Ziti with Hungarian beef, new green beans, mushrooms, sour cream, & chives	13.75
Chicken & spicy Italian Sausage Pasta with mushrooms, garlic, olives, herbs, tomato conserve and pinot gris	13.75

\$3.00 split plate charge
 A gratuity will be added for groups of 6 or more, one
 check only, According to local health officials, all
 undercooked or raw foods may be harmful.



Winner of the James Beard Award for Excellence

Terrace Kitchen earned the distinction to be among The Oregonian’s Best Restaurants!