



## The Attic

Welcome to The Attic at Salish Lodge & Spa. Nestled above Snoqualmie Falls our cozy hideaway serves both guests and locals alike. Each season our menu is tailored to showcase the freshest ingredients in the Pacific Northwest, paired with delicious libations. We invite you to relax, sip, taste and enjoy!

### Shareable Bites

#### Pommes Frites

lemon garlic aioli, sea salt

5

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#### Hummus

house made herbed flatbread, vegetable crudité, cured olives

9

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#### Cheese and Charcuterie Board

selection of Salumi meats, artisanal cheeses,  
house made pate and herbed flatbread

17

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#### Pacific Coast Dungeness Crab and Artichoke Dip

baked with jack cheese and aged parmesan house made foccacia

18

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#### Carpaccio of Prime Beef

white truffle oil, shaved Parmigiano Reggiano, fried capers,  
arugula, course Chardonnay smoked sea salt

14

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### Soups and Salads

#### Salish Smoked Salmon Chowder

classic chowder with house smoked salmon, bacon, chorizo

cup 6 - bowl 11

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#### Washington Onion Soup

veal stock, sweet onions, thyme, Emmenthaler

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### Hand Torn Caesar

house made dressing, caper croutons, white anchovies, roasted garlic

8

grilled chicken breast - add 5

grilled potlatch salmon - add 5

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### Roasted Golden and Red Beets

arugula, blood orange vinaigrette, Maytag crumbles

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### The Falls Steak Salad

grilled flat iron steak, crisp romaine, bacon, avocado, Maytag crumbles,  
grape tomatoes, red onion, Zinfandel vinaigrette

18

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## Sandwiches

served with Yukon Gold fries

substitute a small Caesar - add 2

### Classic Coke Pulled Pork

tender pork braised with Coca Cola and apple juice, bourbon bbq sauce, apple slaw

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### Salish Reuben

corned beef piled high with sauerkraut, Emmenthaler,  
Russian dressing, served on thick grilled rye

12

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### ½ LB. Salish Signature Burger

house made brioche fully loaded with bacon, lettuce, tomato, sharp cheddar cheese

15

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### Grilled Chicken Cobb Sandwich

local Draper Valley Farms chicken breast, avocado, bacon,  
gorgonzola aioli, lettuce, tomato

16

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## Entrees

### Fish and Chips

Snoqualmie Brewery ale batter, Yukon Gold fries,  
chipotle malt vinegar aioli, rustic tartar sauce

16

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### The Late Riser

hash brown potatoes, two sunny side up eggs,  
smoked bacon, served in a cast iron skillet

11

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### Oven Roasted Draper Valley Chicken Breast

grilled summer vegetables, Marsala cream

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### Grilled Potlatch Salmon

Yukon Gold potato mash, basil cream, fresh basil and fennel

17

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### Grilled Flat Iron Steak

creamy mashed potatoes, tobacco onions, red wine reduction, Maytag blue cheese

19

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### Catch of the Day

rotating selection and preparation

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*\$5 split plate charge. Menus are subject to change.*

*Kindly refrain from using cellular phones in the Attic. Parties of six or greater are presented with one check which includes a 20% gratuity.*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.*

*Ask your server which dishes apply, more information is available upon request.*