

Attic Bistro

Spring Menu

Soups, Salads & Light Entrées

Daily Special Soup Cup \$6 Bowl \$10

Organic Greens \$9
Local organic field greens, sliced apple, cherry tomatoes, and sliced toasted almond dressed in tarragon vinaigrette with local goat cheese \$3

Smoked Bacon and Frisée Salad \$16
Bacon lardons, chive batons, sliced radish, heirloom tomatoes, sherry vinaigrette, and poached quail eggs

Salish Lodge "Classic" Caesar Salad \$12
Chilled romaine hearts, focaccia croutons, Reggiano parmesan cheese, and reduced balsamic vinegar with marinated grilled chicken \$5

Potlatch Spiced Seared Ahi Tuna Niçoise* \$16
Potlatch spiced Ahi Tuna, grilled house made focaccia, tomato fondue, haricot vert, niçoise olives, and caper aioli

Prosciutto and Pear Salad \$12
Thinly sliced prosciutto di parma, d'Anjou pears, golden beets, fresh basil, and Riesling vinaigrette

Sandwiches

Served with hand cut bistro frites

Panini Du Jour \$19
Prepared daily with seasonal inspiration

Fire Roasted Corsican Chicken Sandwich \$16
Cypress grove goat cheese, roasted pepper and black olive caponata, crispy shallots, and basil aioli

Salish Lodge Country Burger* \$16
Oregon country beef, tomatoes, onions, and lettuce on house baked brioche with choice of Tillamook cheddar or gruyere cheese with hardwood smoked bacon or avocado \$3

Open Face Dungeness Crab Sandwich \$23
Seared Dungeness crab cake, fresh grilled brioche, roasted pepper aioli, crisp pancetta, and marinated pea shoots

Oregon Country Smoked Beef Brisket \$19
Oven dried tomatoes, caramelized horseradish, braised mushrooms, and fontina cheese on grilled scala bread

Side Dishes

Hand cut bistro frites \$6
Spring garden risotto \$8
Gnocchi and wild mushrooms \$8

Local Specialties

Smoked Salmon Chowder Cup \$8 Bowl \$12
Fresh thyme and cherry tomatoes

Local Artisan Cheese Plate \$24
A sample of three Northwest cheeses from our favorite regional artisans accompanied by local fruits, fireweed honey, and house made lavash

Salumi Charcuterie, Savor Seattle's Best \$19
A selection of artisan cured meats, pickled baby vegetables, white bean and roasted pepper relish, marinated artichokes, and rosemary infused whole grain mustard

Grilled Pacific Oysters \$21
Grilled on the half shell with pancetta broth, fresh herbs, lemon, and cracked black pepper served with rustic parmesan bread sticks and rouille

Entrées

Hand Rolled Gnocchi and Wild Mushrooms \$19
Pan seared Yukon gold gnocchi, foraged mushrooms, young pea shoots, Italian parsley, manchego cheese, and tomato infused olive oil

Pan Seared Idaho Rainbow Trout \$24
Roasted fingerling potatoes, fava beans, wilted frisée, and rosemary brown butter

Almond Crusted Alaskan Halibut \$28
Smoked almonds, spring garden risotto, heirloom tomatoes, and yellow pepper coulis

Puget Sound Manilla Clams and Chorizo \$24
Spicy sausage, roasted fennel, sweet bell peppers, Yukon gold potatoes, shallots, white wine and butter

Spring Lamb Confit \$26
Confit of Anderson valley lamb, summer bean medley, local zucchini, crookneck squash, diced tomato, thyme, and light garlic cream

Roasted Pork Tenderloin* \$23
Apple cider glazed tenderloin, pan fried spaetzle, heirloom potato and fava bean ragout, fresh rosemary, and whole grain mustard

Seared Free Range "Jidori" Chicken \$24
Ginger and apricot polenta, asparagus tips, grilled Full Circle spring onions, and Madeira flavored natural jus

Marinated Skirt Steak and Bistro Frites* \$28
Grilled skirt steak, caramelized shallots, wilted spinach, and blue cheese with hand cut fries tossed in garlic oil, parmesan and thyme

Parties of six or greater and to go orders are presented with one check including a 20% gratuity
Attic Bistro is a smoke free restaurant and bar

* Information regarding consuming raw or undercooked food is available upon request*