



-DINNER-

HOUSEMADE FLATBREAD 19
creamy brie cheese, shaved brussel sprouts
butternut squash, bacon, maple syrup drizzle

ENDS & PIECES 10
olive & basil spread with noble bread

WILD SMOKED SALMON SPREAD 17
Creamy salmon spread, capers, dill, basil oil
with toasted noble bread

MOROCCAN-ROASTED CAULIFLOWER 15
toasted chickpeas, tomatoes, feta cheese
with a jalapeno and mint yogurt

CRAB CAKES 17
two crab cakes dressed with remoulade on a
bed of arugula, fennel & watermelon radish

GRIDDLED NOBLE BREAD 13
Chef's Daily inspiration

ROASTED BRUSSELS SPROUTS 14
Brie cheese, bacon, spiced sugar syrup,
noble bread crumbs

BEEF SLIDERS 13
Al mayo, Jack Daniel's drunken onions
pepper jack cheese, sweet roll

POACHED PEAR & BEETS 15
Red wine & tamarind poached pear, baby
beets, smoked blue cheese, candied walnuts,
chicory lettuce, maple syrup vinaigrette

PUMPHOUSE CAESAR SALAD 17
romaine, basil, cherry tomatoes, broken
crostini, house-dressing

ENTRÉES

KALE & BLACKENED SALMON SALAD 29
cranberries, walnuts, apples, shaved red onion, champagne vinaigrette

GOLDEN BEET WELLINGTON 30
golden beet in crisp filo dough, surrounded by roasted baby beets
atop creamed kale, garnished with a salad of arugula, apples & watermelon radish

URBAN BURGER 22
house ground, tomato-bacon jam, smoked cheddar, rosemary mayo, challah roll

STEELHEAD TROUT 36
corn succotash, edamame, bacon, Dungeness crab, corn puree, fingerling chips

SPICED BLACKENED SALMON 38
thyme-roasted spaghetti squash, forest mushrooms with a sunflower cream

BRICK CHICKEN 33
black truffle polenta, mascarpone cheese, lemon & garlic roasted broccolini
freshly grated parmesan, chicken jus

WINE BRAISED BEEF SHORT RIB 39
brie cheese & chive mashed potatoes
honey & garlic roasted baby carrots, fried shallots

BEEF TENDERLOIN 47
brie cheese & chive mashed potatoes, charred asparagus, bordelaise sauce
with marsala onion relish

