



SAMPLE MENU – FALL | WINTER 2018

FROM THE PANTRY

BUTTERMILK BISCUITS 5.
quince jam

CARAMEL-APPLE FRITTER 6.
cinnamon chantilly,
toasted pecans

PARFAIT 12.
jory granola, greek yogurt and berries

HOUSE-SMOKED SALMON 16.
toasted bagel, herbed cream cheese, capers,
bloody mary marmalade, pickled red onions

STARTERS

GREEN SALAD 10.
dried cherries, red onions, roasted filberts,
moscatel vinaigrette, pecorino romano

ROASTED TOMATO AND PEPPER SOUP 9.
garlic crouton, fontina,
fried basil

FARM EGGS

SCRAMBLE 18.
maitake mushrooms, goat cheese, spinach, onion,
petite salad, toast, whipped butter & jam

SMOKED PORK HASH 19.
sweet peppers, garden greens, grilled onions, squash,
two eggs any style, toast, whipped butter & jam

BLACKENED SHRIMP 19.
white cheddar grits, braised greens,
aleppo, two eggs any style

BENEDICTS

JORY BENEDICT 18.
house-cured ham, brown butter hollandaise,
braised kale, griddled pugliese,
house potatoes, petite salad

DUNGENESS CRAB BENEDICT 24.
griddled crab cakes, grain mustard hollandaise,
house potatoes, petite salad

FROM THE GRIDDLE

BUTTERMILK PANCAKES 16.
huckleberry compote, lemon cream,
toasted almonds

BRIOCHE FRENCH TOAST 17.
fig and cherry compote, honey ricotta

ENTRÉES

WOOD-GRILLED “PINOT” BURGER 18.
beecher’s cheddar, house-smoked bacon,
charred onion relish, dijon aioli, house-cut fries

PORKSTRAMI SANDWICH ON RYE 16.
ipa pickled cabbage, russian dressing,
cave-aged gruyère, house salad

NW SEAFOOD STEW 21.
salmon, halibut, manilla clams, prawns,
fennel sausage, saffron-tomato broth, grilled baguette

STEAK AND EGGS 24.
roasted red potatoes, broccolini,
veal jus, two eggs any style