### STARTERS

**MUSHROOM CAPPUCINO  **  12  
Trumpet & Porcini Mushroom Soup, Truffle Foam

**HEDGEHOG MUSHROOM  **  13  
TOAST  
Roasted Hedgehog Mushrooms, Pickled Mustard Seed, Pine Bud Syrup, Sunny Up Quail Egg

**GRILLED PUGET SOUND 4 EA. OYSTERS IN THE HALF SHELL**  
Garlic Herb-Nettle Butter

**DUNGENESS CRAB RISOTTO  **  18  
Carnaroli Rice, Fennel, Hon Shimeji & Maitake Mushroom, Preserved Plum, Foie Gras Mousse

### ENTREES

**STEAMED PENN COVE 29 MUSSELS**  
Spicy Chorizo & Wild Mushroom Duxelles Broth, Grilled French Baguette, Local Nettle Aioli

**MADRONE WOOD SMOKED 29 MAD HATCHER CHICKEN & MEDLEY OF WILD MUSHROOMS**  
Roasted Skagit Valley Potato, Peppadew, Olives, Capers, Arugula Pistou

**GRILLED ELLensburg LAMB LOIN  **  36  
Lamb Grilled atop Pine Needles, Foraged Mushroom & Wild Leek Strudel, Baby Turnip, Huckleberry Sauce

### DESSERT

**THEO’S HOT CHOCOLATE, 14 VANILLA ICE CREAM, SASKATOON BERRY STUFFED BEIGNETS**

### LIBATIONS

**COLD HANDS  **  15  
WARM HEARTS  
Smoke & Spicy Grilled Jalapeno House Infused Tequila, Yellow Chartreuse, Aperol, Lime, Rosemary

**SANDERS MITTENS  **  15  
Dark Rum, Pinecone Bud Syrup, Orange, Cinnamon

**PINE WHISKEY SOUR  **  15  
Woodinville Rye, Seattle Bee Works Honey, Pine Smoke, Egg White, Lemon

**SOCKS & SANDALS  **  15  
House Infused Bacon Whiskey, Maple, Bitters

#PuffyJacketPopUp