

Salads and Starters

Spiced Beet Salad : Orange : Candied Cashews : Ricotta Salata. 6
Bibb Lettuce : Rogue Smokey Blue : Sunflower Seed : Champagne Vinaigrette. 8
Ceci Fritti : Local Watermelon : Cucumber : Spiced Yogurt. 8
Poached Rock Shrimp : Wild Arugula : Avocado : Citrus Vinaigrette. 13
Cauliflower Soup : Curry : Torn Croutons : Beet Chips. 8
Selection of Artisanal Cheese. 10

Sandwiches : Frites : Soup : Salad

Kobe Beef Burger : No Frills - Just Kobe Beef and Brioche Bun. 11
Kobe Beef Burger : Crispy Onion : Horseradish-Black Pepper Crème Fraiche. 13
Kobe Beef Bacon Bleu Burger : Rogue Smokey Blue : Applewood Smoked Bacon. 15
Glazed Pork Belly : Pickled Carrot : Serrano : Cilantro-Lime Aioli. 10
Dungeness Crab Melt : Cheddar : Lemon : Red Onion. 13
BLAT : Applewood Smoked Bacon : Romaine : Avocado : Aioli. 8
Warm Nutella and Housemade Jam. 7

Our beef comes from Crescent Harbor Ranch on Whidbey Island. It is 100% Kobe beef.

Entrees

Olive Oil Poached Tuna : Frisee : Picholine Olives : Soft Egg.* 12
Petite Bison Onglet : Wild Mushrooms : Chimmichurri : Frites. 14
Tagliarini : Foraged Mushrooms : Grana. 13
Fish of the Day : Daily Preparation. *Market Price*

*Consuming raw or under-cooked foods can cause foodborne illness

re:public is happy to navigate the shortest distance between the farm and your table.