

## Salads and Starters

Roasted Tomato Bisque : Torn Croutons : Oregano Crème Fraîche. 8  
Italian Wedding Soup : Housemade Sausage : Pistou : Parmesan. 8  
House-Smoked Salmon Salad : Spiced Yogurt : Wild Watercress. 9  
Hearts of Romaine : Sunflower Seeds : Bacon : Avocado Vinaigrette. 8

## Sandwiches : Frites : Soup : Salad

Kobe Bacon Bleu Burger : Rogue Smokey Bleu : Applewood Smoked Bacon\*. 15  
Kobe Deluxe Burger : Tillamook Cheddar : LTO : Pickle\*. 15  
Dungeness Crab Melt : Red Onion : Cilantro : Piquillo Aioli. 13  
Smoked Turkey Bacon : Pepper Jack : Spiced Aioli. 13  
Roasted Vegetable : Balsamic : Goat Cheese. 11  
Ham & Gruyère on Baguette : Cornichon : Whole Grain Mustard. 10

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

## Entrees

Fish of the Day\* : *Market Price*  
Pappardelle : Bolognese : Oregano : Parmesan. 14  
Grilled Skirt Steak Salad : Baby Greens : Bleu Cheese : Roasted Shallot Vinaigrette\*. 14  
Asparagus Risotto : Truffle : Parmesan. 13

Executive Chef : Martin Woods  
Sous Chef : Dave Lamping

\*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.