

KITCHEN + BAR

LANDING POINT

SNACKS

Marcona Almonds | 8 ✓

Sea Salted, Fresh Herbs

Warm Marinated Nicoise Olives | 10 ✓

Garlic, Nicoise Olives, Herbs, Balsamic Glaze, Olive Oil, Naan

SALADS

Add: Chicken +8, Smoked Salmon +10

Caesar Salad | 12

Romaine, Parmesan, House Croutons, Lemon Wedge, Caesar Dressing

Apple & Arugula | 14 ✓

Candied Walnuts, Pickled Onions, Arugula, Blue Cheese, Apple Cider Vinaigrette

SHARABLES

Herbed Parmesan Fries | 12 ✓

Thyme, Oregano, Sage, Parsley, Garlic, Parmigiano Reggiano

Tempura Cauliflower | 14

Tangy Chili Sauce, Crispy Garlic

Dry Aged Meatballs | 14

Savory San Marzano Tomato Sauce, Parmigiano Reggiano, Micro Herbs, EVOO

Chicken Wings | 15

House Buffalo Sauce, Celery, Carrots, Ranch or Blue Cheese

HANDHELD S

Served with: Fries or Sweet Potato Fries

Pesto-Prosciutto Grilled Cheese | 14

Provolone, Arugula, Prosciutto, Pesto, Sourdough

Turkey BLTA | 14

Roasted Turkey, Crisp Bacon, Avocado, Garlic Aioli, Arugula, Sourdough

BBQ Wagyu Burger | 19

6oz Wagyu Beef Patty, Arugula, Confit Garlic Aioli, Aged Cheddar Cheese, Roasted Tomato, House Pickles, BBQ Sauce, Onion Ring, Brioche Bun

Substitute Impossible Meat

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✓ = Vegetarian GF = Gluten Free

WHERE NATURE MEETS NOURISHMENT

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BOARDS

Crudité & Hummus | 16

Chef's Selection of Seasonal Vegetables,
Hummus, Garlic, Labneh, EVOO,
Toasted Naan

Brisket & Burnt Ends | 18 ✓

Beef Brisket, Burnt Ends, House BBQ Sauce,
Apple & Cabbage Slaw, House Pickles &
Onions, Brioche Buns

Cheese & Charcuterie | 21

Selection of Regional Cheeses and Salami,
Whole Grain Mustard, Caper Berries,
House-Made Pickles, Pickled Onions, Olives,
Toasted Naan

BRUCSHETTA

Choose 4 | 19

The Classic ✓

Roma Tomato, Garlic, Micro Basil, Balsamic
Glaze, EVOO

Caprese ✓

Fresh Mozzarella, Heirloom Cherry Tomato,
Micro Basil, Aged Balsamic, EVOO

Prosciutto Di Parma

Arugula, Prosciutto, Fig, Burrata

Antipasto

Salami, Mozzarella, Romesco, Bell Pepper,
Capers, Red Onion, Lemon, EVOO

Tapenade

Olive, Sun-dried Tomato Paste, Tomatoes,
Crispy Prosciutto

Wild Mushroom ✓

Herb Ricotta, Foraged Mushrooms,
Herb Purée

DESSERT

Chocolate Chip Cookie Bake | 10

Cookie Dough Cooked in a Cast Iron Skillet Served with
a Scoop of Vanilla Ice Cream and Caramel Sauce

Huckleberry & Lavender Panna Cotta | 14

Lavender Infused Creamy Italian Custard with a
House-Made Huckleberry Sauce

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QUICK START

Yogurt Parfait Bowl | 8 ✓

Vanilla Yogurt, Fresh Blueberries and Strawberries, Crunchy Granola

Steel-Cut Oatmeal | 10 ✓ GF

Fresh Blueberries and Strawberries

Sunrise Sandwich | 12

Over Hard Egg, Cheddar Cheese, Bacon, Arugula, Cured Tomato, Brioche Bun

Smoked Salmon Bagel | 15

Herbed Cream Cheese, Boiled Egg, Capers, Pickled Onion, Greens, Everything Bagel

BEVERAGES

Whole, 2%, Skim Milk | 4

Coffee & Tea | 5

Juices | 6

Apple, Grapefruit, Orange, Cranberry

Mimosa | 14

Prosecco, Orange Juice

Bloody Mary | 17

Vodka, Bloody Mary Mix, Bacon, Celery, Olive, Shrimp

MAINS

Flapjacks | 13 ✓

Whipped Butter, Maple Syrup

Cinnamon French Toast | 14

Brioche Bread, Cream Cheese Frosting, Caramel Sauce, Maple Syrup, Berries

Farmer's Omelet | 15 GF

Seasonal Vegetables, Cured Tomato, Goat Cheese, Arugula, Smashed Breakfast Potatoes

Substitute: Egg Whites

Avocado Toast | 16

Sunny Eggs, Avocado, Cured Tomatoes, Herb Ricotta, 9-Grain Toast, Arugula, Herb Purée

The Everyday | 16 GF

Two Eggs, Toast

Choice of Two Sides: Bacon, Ham, Sausage, Fresh Fruit, Smashed Breakfast Potatoes

Beef Brisket Hash | 18 GF

Red Potatoes, Braised Brisket, Rosemary Bordelaise, Pickled Peppers, Poached Eggs, Hollandaise Sauce

SIDES

Toast | 4

Avocado | 4

Eggs Your Way | 5

Pork Links | 5

Thick Cut Bacon | 6

Smashed Breakfast Potatoes | 8

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EARTHLY ELIXIRS

Classic Moscow Mule | 14
Vodka, Ginger Beer, Mint, Fresh Lime

Wild Berry | 14
Vodka, Lemonade, Huckleberries,
Club Soda

Rosemary Blue | 14
Rosemary Infused Vodka, Prosecco,
Lemon, Bitters, Blueberry Juice

Lavender Ricky | 15
Gin, Domaine De Canton, Lavender Syrup,
Lime, Basil, Cucumber Juice

Oaxacan Sour | 15
Mezcal, Lime, Egg White, Agave,
Cinnamon

New Fashioned | 16
Bourbon, Bitters, Grade "A" Maple Syrup,
Orange Peel

Buffalo Sour | 16
Buffalo Trace, Ginger Lemongrass Syrup,
Angostura Bitters, Egg Whites

West Plains Margarita | 16
Blanco Tequila, Lime, Agave Nectar,
Naked Green Juice, Jalapeño, Salt

Peach Bourbon Mule | 16
Dry Fly Bourbon, Peach Syrup, Ginger
Beer, Fresh Lime, Peach

Curious Flight | Barrel Price
Rotation of Craft Whiskey & Bourbons

ZERO - PROOF

Blood Orange Mojito | 10
Mint, Club Soda, Blood Orange Juice, Lime Juice

BREWS

Local Crafted Seasonal Drafts | 10
We proudly serve local craft beers on tap,
please ask for current selections.

Additional Beer
Domestic | 6
Imported & Seltzer | 6
Regional Craft Beer | 7

WINES

Cambria Wines
Cambria Winery Pinot Noir, CA 9 glass
Cambria Winery Chardonnay, CA 9 glass

Local Reds
Ryan Patrick, Redhead Red, WA 10 glass
Washington Hills Cabernet Sauvignon, WA 14 glass

Local Whites
Ryan Patrick Pinot Grigio, WA 10 glass
Washington Hills Sauvignon Blanc, WA 14 glass
Washington Hills Riesling, WA 14 glass

Local by the Bottle
Tattoo Girl, Riesling 35 bottle
Tattoo Girl, Rosé 40 bottle
Thurston Wolf, Albarino 50 bottle
Thurston Wolf, Malbec 62 bottle

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TAKE YOUR TASTE BUDS FOR A RIDE