

SAINT HELENS

SMALLER PLATES

CHEESE PLATE 15

chef's choice three cheeses . almonds . fruit . jam . soft bread

CHARCUTERIE 14

selection of house-made charcuterie . pickled things . grain mustard . crostini

STEAK TARTARE* 12

smoked aioli . shallots . cornichons . worcestershire . egg yolk . potato chips

BRUSSEL SPROUTS 8

fig balsamic vinegar . shaved parmesan . parsley

BUTTER LEAF LETTUCE SALAD 8

tarragon-champagne vinaigrette . pickled mustard seeds . dill . pear

BURRATA 16

rapini pesto . tomato jam . grilled bread

SAINT HELENS CAESAR* 10

romaine . chicory . mint . cilantro . croutons . creamy parmesan dressing

ARUGULA SALAD 12

fourme d'ambert bleu cheese . arugula . red & gold beets . red wine vinaigrette . watercress

LARGER PLATES

STEAK FRITES* 24

Saint Helens hanger steak . bone marrow butter . shoestring frites

BEEF BOURGINON 24

braised Painted Hills beef chuck . sweet potatoes . rutabagas . turnips . parsnips . blueberry bread

CRISPY PAN ROASTED CHICKEN 22

½ Mad Hatcher Farms chicken . purple kale raab . kale . pickled shallots
chervil . roasted lemon creme fraiche . chickpeas . sesame seeds

SPRING PASTA 20

english pea ravioli . ricotta . green garlic . fava beans
king oyster mushrooms . pea tendrils . parmesan

HALIBUT 34

asparagus . wild mushrooms . pea vines . beurre blanc . radish

BURGER* 18

Pat and Tams organic ground beef . xo sauce . house-made american cheese . aioli . frites

In lieu of gratuity, a 20% service charge is added to each bill. 55% of this charge is distributed directly to employees as tips; 45% of the charge is retained by "the house" and wholly used to provide our employees a living wage and benefits. You have many options to dine in this city and we are grateful you chose us.

*while delicious, we must advise that consumption of raw, under cooked, or unpasteurized foods may increase food borne illness risk