

RED FEATHER dinner

AUGUST 26, 2011

SIDES

VEGETABLES from Peaceful Belly Farms & Rice Family Farms

HONEY ROASTED CARROTS	\$4.50
CREAMED CHARD	\$4.50
MARKET GREEN BEANS & BASIL	\$4.50

NOT VEGETABLES

PARMESAN & HERB FRIES	\$4
FRESH BAKED ROLL	\$1.50
HOUSEMADE CORNBREAD	\$1.50

COOL

SALADS

GREENHOUSE GREENS	\$5
<small>Lemon, Olive Oil, Parmesan</small>	
WEDGE OF BUTTERLEAF	\$6
<small>Grilled Tomato, Parmesan, Ranch</small>	
SUMMER SQUASH	\$7
<small>Mint Vinaigrette, Chèvre</small>	
ROASTED BEET SALAD	\$7
<small>Toasted Hazelnuts, Petit Basque, Citrus Vinaigrette</small>	
GRILLED KALE CAESAR	\$6 \$10
<small>Ballard Parmarone, Crushed Croutons</small>	

NOT SALADS

GAZPACHO	\$5
3 LOCAL CHEESES	\$15
<small>Each Cheese With Accompaniment</small>	
LOX & CUCUMBERS	\$9
<small>Housemade Lox, Heirloom Cucumbers, Lemon Basil</small>	
PORK TERRINE	\$7
<small>Coarse Mustard, Herb Salad, Grilled Bread</small>	
PORK & SEEDS	\$9
<small>Seared Tenderloin, House Beer Mustard</small>	
SMOKED IDAHO TROUT	\$11
<small>Roasted Garlic, Horseradish Fromage Blanc, Red Onion, Capers, Housemade Crackers</small>	

HOT

PIZZAS

CARAMELIZED ONION	\$10
<small>Goat Cheese, Walnuts, Balsamic</small>	
BASIL & MOZZARELLA	\$9
<small>Local Heirloom Sauce</small>	
PULLED PORK	\$12
<small>Grilled Onions, Cilantro Salsa Verde, Smoked Cheddar</small>	
ARUGULA PESTO	\$10
<small>Fresh Tomato, Pickled Red Onion, Parmesan</small>	
CANADIAN BACON	\$12
<small>House-Smoked Ham, Basil Pesto, Mozzarella</small>	
ROMESCO	\$11
<small>Grilled Scallion, Summer Vegetables (Vegan)</small>	

NOT PIZZAS

MAC & CHEESE	\$10
SEARED HALLOUMI	\$10
<small>Seasonal Fruit, Housemade Crackers</small>	
LAMB MEATBALLS	\$9
<small>Tomato, Basque Peppers, Grilled Bread</small>	
EGGPLANT LASAGNA	\$10
<small>with Tomatoes, Ricotta, & Goat Cheese</small>	

HOUSEMADE PASTA

\$7 | \$12

PESTO	
<small>Basil Pesto, Parmesan</small>	
SUMMER VEGETABLE	
<small>Seasonal Veg, Parmesan</small>	
SAUSAGE	
<small>Housemade Sausage, Sungold Tomatoes</small>	

HAMBURGERS

Homestead Natural Beef Patty Served on Bigwood Challah Bun with Your Choice of Fries or Green Salad | *Sub a Different Side from Above: \$1.50*

RED FEATHER BURGER	\$10	PANCETTA & FRIED EGG	\$12	SPICY LAVA LAKES LAMB BURGER	\$11
<small>Saloon Sauce, Fixins</small>		<small>Housemade Stone Ground Mustard, White Onion</small>		<small>Saloon Sauce, Ballard Feta, Crispy Onion, Jalapeño</small>	
<small>Add Bacon \$1.50</small>					
<small>Add White Cheddar \$1.50</small>					

DINNERS

COPPER RIVER SALMON	\$19	CONFIT PORK BELLY	\$15
<small>Summer Succotash</small>		<small>Market Green Beans, Pickled Fruit, Cilantro & Ginger Sauce</small>	
CHICKEN IN WINE	\$16	GRILLED NY STRIP	\$19
<small>Creamy Polenta, Roasted Carrots</small>		<small>Crispy Polenta, Creamed Chard</small>	

Fabulous

DESSERTS by Pastry Chef Jami Gott

ROOT BEER FLOAT	\$5	BITTERSWEET BRIOCHE PUDDING	\$6
<small>Bucksnort Root Beer, Vanilla Bean Ice Cream</small>		<small>Housemade Brioche, Bittersweed Custard, Chocolate Wafer Cookie (served warm)</small>	
MULBERRY CREAM CAKE	\$6	BLACKBERRY GALETTE	\$6
<small>Sweet Cookie Crust, Bourbon Mulberry Sauce</small>		<small>Citrus Honey Cream, Blackberries & Purple Raspberries, Buttermilk Ice Cream</small>	
PEACH CUSTARD TART	\$6	BEIGNETS & BUTTERSCOTCH	\$6
<small>Short Dough Crust, Baked Spiced Custard, Cinnamon Ice Cream</small>		<small>Deep Fried Doughnuts, Butterscotch Dipping Sauce</small>	
UPSIDE-DOWN CARAMEL CORN CAKE	\$6		
<small>Sweet Corn Sponge Cake, Caramelized Cherries, Sweet Corn & Brown Sugar Ice Cream, Cherry Sauce</small>			

HEADS UP: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.