

## **LUNCH MENU**

### **FOCACCIA**

*House-made herb-encrusted focaccia with tomato oil 10*

### **ROASTED MUSHROOMS**

*Seasonal farmed, foraged mushrooms, honey, thyme cream sauce, balsamic reduction 18*

### **HOUSE SALAD**

*Mixed greens, lemon rosemary vinaigrette, seasonal berries, sultanas, dried cranberries, goat cheese 9*

### **CAESAR SALAD**

*Romain, House Caesar Dressing, Homemade Croutons, Anchovies 20 w/ Chicken 25 W/ Salmon 28*

### **BOHDIZABA IPA BATTERED HALIBUT AND CHIPS**

*Bohdizaba IPA battered halibut, golden fries, coleslaw, wicked tartar sauce 28*

### **CASCADIAN SMASH BURGER**

*Two Beef & Bacon Jam Patties, Cheddar, Onions, Tomatoes, Pickles Lettuce, Mayo 16*

### **MUSHROOM MARSALA**

*Bronze Die Pressed Pasta, seasonal roasted mushrooms, vegetables, Marsala cream sauce 29*

### **BBQ CHICKEN MAC AND CHEESE**

*House-smoked chicken, bronze die-pressed macaroni pasta, homemade BBQ sauce 20*

### **POUTINE FRIES**

*Hand-cut fries, house demi-glace, cheese curds, scallions, fried jalapeños 15*

*We encourage sharing; however, we do not split entrées. 20% gratuity will be automatically applied to parties of 8 or more\* Consuming raw or undercooked food may increase your risk of foodborne illness.*