

Smalls

MARKET FRESH OYSTERS* · 14

chef preparation of the week

CAULIFLOWER MASH · 8

sumac pickled beet & onion · grains of paradise (GF Vg)

CAVIAR LENTILS · 9

Brussels sprouts · sumac cauliflower hash (GF Vg)

add poached egg* for 2

GRILLED ASPARAGUS* · 10

62-degree egg · white truffle foam · fines herb (GF V)

RAINBOW CARROTS · 11

roasted with Ponto espresso and allspice
herbed crème fraîche · salad rocket (GF V)

ROASTED BRUSSELS SPROUTS · 10

honey Sriracha · toasted almonds (GF Vg)

DUNGENESS CRAB TOAST* · 15

avocado · sweet peppers · tarragon

CROQUE MADAME* · 15

Tails & Trotters ham · béchamel · poached egg

CHARCUTERIE AND CHEESE · 14

chef selections, two of each

Salads

THE COTTAGE · 10

charred ramp buttermilk dressing · gem lettuce
breakfast radish · celery leaf · shaved carrot
heirloom tomato · avocado (GF V)

CAESAR* · 12

hand torn garlic and olive oil crouton · Pecorino

Soup

CHILLED ENGLISH PEA* · 12

Dungeness crab · Meyer lemon air

Mains

PASTA CARBONARA* · 13

English peas · bacon · egg · Pecorino

SLOW BRAISED PAINTED

HILLS SHORT RIB · 22

cauliflower mash
sumac pickled beet and onion
red wine demi (GF)

SAFFRON SEAFOOD STEW* · 25

clams · prawns · seafood of the week (GF)
crusty olive oil baguette

SOUS VIDE ANDERSON

RANCH LAMB CHOPS* · 26

fennel pollen · radish leaf pesto · smashed
garlic potato · lemon pepper asparagus (GF)

THE COTTAGE BURGER* · 18

Limited Availability

Painted Hills beef · Walla Walla sweet onion
heirloom tomato · house-made A.I. peppercorn aioli
truffle chips

JERKED CHICKEN · 22

coconut curry lentils · spicy
Brussels sprouts · cauliflower (GF)

FISH OF THE WEEK* · MP

CHEF DANTE MARTINEZ
SOUS CHEF KENDRA KALAF

split charge · 2

* Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs,
or unpasteurized milk may increase your risk of foodborne illness.

The Cottage

COFFEE - BISTRO - BAR

10029 NE 183rd St 425-286-6332