



S P O K A N E | L O C A L

Spring 2017 | menu no. 54

5-9pm seven days a week

Please ask your server about our tasting menu option.

A M U S E B O U C H E (today's small bite)

CHARCUTERIE & COLD PLATES

ALL SERVED WITH COMMON CRUMB BREAD

*CHARCUTERIE PLATE andouille · chicken mortadella · smoked peperone	17
*CHEESE PLATE caña de oveja, Spain · valdeon, Spain · triple cream brie, France · artisan , WA	15
*FOIE GRAS chicory · herbs · sauternes · EVOO · apple compote · cracked salt & pepper	20
PATÉ chicken liver · pickled vegetables · fresh apple · house jam	8
PORK RILLETES petite salad · mustard · preserves · baguette	9
GUAJILLO AND CHICORY guajillo vin · paneer cheese · pepitas · caramelized carrot	14
KALE SALAD cauliflower · dried cranberries · barley · pear ginger purée · cashew dressing	13

- I N T E R M E Z Z O (palate cleanser) -

HOT PLATES

SOUP OF THE DAY	CUP 5 BOWL 7
CRÊPE goat cheese & ricotta · pancetta · shallot · orange fennel marmalade · greens	8
CASSOULET salami ragout · navy beans · bread crumbs	9
BACON CONFIT apple · chicory · whole grain mustard	11
GNOCCHI mushroom duxelle · red wine reduction · garlic confit	13
TURKEY RILLETES balsamic reduction · brown butter · sage · apple slaw · crostini	14

ENTRÉES

HALIBUT risotto · chard · fennel · radish · verjus · butter sauce	37
* NEW YORK STRIP potato purée · cippolini confit · chard · glacé	30
COQ AU VIN herbed new potatoes · carrot · parsnip mostarda · arugula	27
PORK celeriac & mustard salad · brussle sprouts · port glacé	25
PAPPARDELLE butternut squash · arugula pesto · parmesan · cream · garlic	24

M I G N A R D I S E (something sweet)

All menu items are created with your health in mind. Can be gluten free, vegan, or vegetarian upon request

THANK YOU FOR SUPPORTING OUR LOCAL FOOD SYSTEM

Chef Team

JEREMY L. HANSEN | EXECUTIVE CHEF

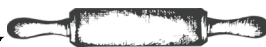
TYLER SHALES | CHEF DE CUISINE

JESSE VILLARREAL | SOUS CHEF

DAMEON WILBUR | GARDE MANGER SOUS CHEF

LYNETTE PFLÜEGER | EXECUTIVE PASTRY CHEF

Common Crumb Artisan Bakery



19 West Main

THE SPOKANE REGIONAL HEALTH DEPARTMENT WANTS YOU TO KNOW- EATING RAW AND UNDERCOOKED FOODS COULD CAUSE ILLNESS