



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

Summer 2017 | menu no. 55

5-9pm seven days a week

Please ask your server about our tasting menu option.

CHARCUTERIE & COLD PLATES

ALL BREAD IS PROVIDED BY COMMON CRUMB BAKERY

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| *CHARCUTERIE PLATE andouille · chicken terrine · peperone | 17 |
| *CHEESE PLATE caña de oveja, (Spain) · Brush Creek brie & blue (local) · Chimacum artisan (local) | 17 |
| *FOIE GRAS chocolate ganache · endive · beer vinegar · pickled cherry | 20 |
| PÂTÉ duck liver · pickled vegetables · seasonal fruit · house compote | 11 |
| *BEEF CARPACCIO horseradish-garlic pana cotta · strawberry vinegar · baby kale | 14 |
| SPINACH SALAD cherry vinaigrette · paneer cheese · hazelnut · fresh berries | 14 |
| BABY LETTUCE SALAD tomatillo vin · smoked pork · carrot · crostini | 13 |
| *DUCK PROSCIUTTO melon · shallot · mint | 8 |

HOT PLATES

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|---|----------------|
| SOUP OF THE DAY | CUP 5 BOWL 7 |
| CRÊPE duck confit · berry compote · duck cracklins · pickled ginger · brie · frisée | 9 |
| BACON CONFIT SALAD watermelon · black garlic vinaigrette · sesame | 11 |
| GNOCCHI cherry · lemon sage créma · duck proscuitto | 15 |
| SAUSAGE garlic · herbs · malted grain · whole grain mustard · cabbage | 11 |

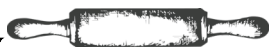
ENTRÉES

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|---|----|
| CHINOOK SALMON panzanella · cold herbed cream · cherry glaze · beurre fondue | 35 |
| HUTTERIAN DUCK cous cous · pea purée · fennel ragout · duck glacé | 34 |
| ALDER SMOKED NEW YORK succotash · dragons tongue · caramelized baby carrot · sauce vert | 32 |
| PORK parisian gnocchi · grilled peaches · baby squash · peach gastrique · cinnamon brandy glaze | 27 |
| GOAT CHEESE AGNOLOTTI black opal basil · walnuts · parmesan · guanciale | 26 |
| MUSTARD CRUSTED TOFU cous cous · beet purée · summer squash · cherry mostarda | 24 |

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

THANK YOU FOR SUPPORTING OUR LOCAL FOOD SYSTEM

Common Crumb Artisan Bakery



19 West Main

Chef Team

JEREMY L. HANSEN | EXECUTIVE CHEF

TYLER SHALES | CHEF DE CUISINE

JESSE VILLARREAL | SOUS CHEF

DAMEON WILBUR | GARDE MANGER SOUS CHEF

LYNETTE PFLUEGER | EXECUTIVE PASTRY CHEF