



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

Fall 2017 | menu no. 55

5-9pm seven days a week

Please ask your server about our tasting menu option.

CHARCUTERIE & COLD PLATES

ALL SERVED WITH COMMON CRUMB BREAD

*CHARCUTERIE PLATE andouille · chicken curry mortadella · peperone · accouterments	17
*LOCAL CHEESE PLATE southwestern leicester · brie · blue · cave aged artisan	15
*FOIE GRAS hazelnuts · arugula · sauternes · caramelized apple and thyme vinaigrette	20
PÂTÉ duck liver · pickled vegetables · seasonal fruit · house compote · goose prosciutto	12
BEET SALAD blue cheese mousse · walnut · compressed plum · sage vinaigrette · pancetta	13
KALE SALAD country pâté · beet mustard · smoked apple compote · crostini · herb vinaigrette	14
WARM ROOT VEGETABLE SALAD micro greens · za'atar · pistachio crème · pepitas	13

HOT PLATES

SOUP OF THE DAY grilled Common Crumb baguette	CUP 5 BOWL 7
CRÊPE braised beef · pickled onion · crispy shallots · frisée · gruyère · braise jus	9
BACON CONFIT turnip · apple · seasonal mushrooms · pickled squash	11
RICOTTA GNOCCHI prawns · lemongrass sausage · mushrooms · charred leek	15
SAUSAGE garlic · herbs · mustard · cabbage · barley	11

ENTRÉES

CRISPY TROUT bacon consommé · root vegetable hash · braising greens · ravigote	35
BRAISED BEEF golden beet and potato gratin · squash purée · horseradish	30
CHICKEN BALONTINE carrot and orange purée · mushroom foie monsieur · citrus beurre	29
PORK LOIN ROULADE lentils · manchego · bacon · sage · smoked apricot glaze	28
CHITARRA CARBONARA bacon · egg · herb crème · charred brussels sprouts	26
ROASTED RUTABEGA beet purée · lentils · braising greens · mirepoix · smoked apricot glaze	23

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

Common Crumb Artisan Bakery  19 West Main

Chef Team

JEREMY L. HANSEN | EXECUTIVE CHEF
 TYLER SHALES | CHEF DE CUISINE
 PETER ADAMS | EXECUTIVE SOUS CHEF
 JESSE VILLARREAL | SOUS CHEF
 DAMEON WILBUR | GARDE MANGER SOUS CHEF
 LYNETTE PFLUEGER | EXECUTIVE PASTRY CHEF