

CRAWFORD AND SON

ESTD 2016

APPETIZERS

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| LOBSTER CHOWDER SALT COD • FINGERLING POTATOES • CELERY ROOT | \$14 |
| SUNBURST BEET SALAD CITRUS • OLIVE OIL • TOASTED PINE NUTS • ARUGULA | \$12 |
| KALE CAESAR WHITE ANCHOVY • GARLIC CRUMBS • PARMIGIANO-REGGIANO | \$12 |
| SEARED OCTOPUS CARAMELIZED LEEKS • YUZU JUICE • PISTACHIO • THAI BASIL | \$15 |
| MUSHROOM RISOTTO BLACK TRUFFLE • PARMESAN CREAM • CRISPY GRAINS • THYME | \$14 |
| DUCK BOLOGNESE PAPARDELLE PASTA • SOFT EGG • PECORINO CRUMBS | \$15 |

RAW

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| <p>SHAVED RUTABAGA MISO • BLACK GARLIC • SESAME • SCALLION</p> <p style="text-align: center;">\$ 11</p> <p>*YELLOWTAIL CRUDO YUZU KOSHO • GREEN APPLE • BUTTERMILK ICE</p> <p style="text-align: center;">\$ 14</p> <p>*BEEF TARTARE KANZURI • LIME • PEANUT • CILANTRO • TEMPURA</p> <p style="text-align: center;">\$ 15</p> |
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ENTREES

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| ROASTED CAULIFLOWER • FARRO • LEMON TAHINI • CAPERS • PINE NUTS • PARSLEY..... | \$ 22 |
| SEARED SWORDFISH • CARAMELIZED FENNEL • OLIVE • CITRUS • SAFFRON • BASIL..... | \$ 28 |
| CHICKEN CONFIT • CREAMY WILD RICE • SMOKED MAITAKE • CHICKEN JUS..... | \$ 26 |
| PORK CHEEK CASSOULET • WHITE BEANS • SAUSAGE • TUSCAN KALE • SQUASH..... | \$ 26 |
| BEEF SHORT RIB • ROOT VEGETABLES • BARLEY • NORDIC RYE • ONION GLAZE..... | \$ 30 |

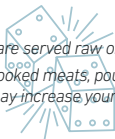
SIDES

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| MANCHEGO-HERB BISCUITS | \$6 |
| BRUSSELS SPROUTS BACON • APPLE • MAPLE • DIJON | \$10 |
| CORNBREAD PUDDING TOASTED HONEY BUTTER • ALEPPO | \$8 |

SAVE ROOM

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| <p>CHAMOMILE PANNA COTTA CITRUS GRANITA • FENNEL • POPPY SEED CRUMB</p> <p style="text-align: center;">\$ 10</p> <p>APPLE ALMOND CAKE APPLE BUTTER • PICKLED APPLE • GINGER ICE CREAM</p> <p style="text-align: center;">\$ 10</p> <p>CHOCOLATE-TAHINI BAR CHOCOLATE-MINT CREAM • MAPLE TAHINI • SESAME CRUNCH</p> <p style="text-align: center;">\$ 11</p> <p>STICKY DATE PUDDING BANANA MOUSSE • SPICED HAZELNUTS • CHAI ICE CREAM</p> <p style="text-align: center;">\$ 12</p> |
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**These items are served raw or undercooked.
*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs
or unpasteurized milk may increase your risk of foodborne illness.*





COCKTAILS

PALE RIDER

BOURBON • SCOTCH • MAPLE • WALNUT
\$14

SUNDOWNER

MEZCAL • CACHAÇA • POMEGRANATE • FALERNUM
\$14

BINGO KID

RYE • MILKY OOLONG TEA • PASSIONFRUIT • EGG WHITE
\$14

OVERLORD NEGRONI

CALVADOS • CAMPARI • COCOA • CINNAMON
\$14

SPIRIT-FREE COCKTAILS

AMARILLO SLIM

PINEAPPLE • PINK PEPPERCORN • ALEPPO
\$7

NORTHERN SPY

ROASTED APPLE • CIDER • HONEY • ROSEMARY
\$7

BEER

DRAFT

16oz / 8oz

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|---|----------|
| FLYING MACHINE • 'Plane Arms' Lager | \$8/\$5 |
| HAW RIVER • 'Newlin's Original' Oatmeal Pale Ale | \$8/\$5 |
| BURIAL • 'Surf Wax' IPA | \$10/\$6 |
| HAW RIVER • Carrot & Ginger Saison | \$8/\$5 |

BOTTLES & CANS

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| BURIAL • 'Innertube' Lager • 8 oz | \$6 |
| FLYING MACHINE • 'Postmodernism' Kellerbier • 16 oz | \$10 |
| MIKKELLER • 'Diamond Waves' Hoppy Lager • 16 oz | \$8 |
| BURIAL • 'Bolo' Coconut Brown Ale • 12 oz | \$8 |

SOFT DRINKS

MEXICAN COKE PRODUCTS • \$3

ICED TEA • \$3

WINE BY THE GLASS

SPARKLING & ROSÉ

Montesole NV • Greco • Campana, IT \$12
Birichino 2019 • Vin Gris • Central Coast, CA \$11

WHITE

Anne Amie 2019 • Müller-Thurgau • Willamette Valley, OR \$11
Montinore Estate 2018 • Pinot Gris • Willamette Valley, OR \$10
L'Ecole 'N° 41' 2019 • Chenin Blanc • Yakima Valley, WA \$12
Poco a Poco 2018 • Chardonnay • North Coast, CA \$14

RED

Cicchitti 2019 • Criollo Grande • Mendoza, AR \$12
Blood Root 2018 • Pinot Noir • Sonoma Valley, CA \$15
Field Recordings 2018 • Red Blend • Paso Robles, CA \$13
Podere del Visciolo 2016 • Sangiovese • Tuscany, IT \$14

FEATURED WINE

Forlorn Hope 2014 • Merlot • Calveras County, CA \$18

WINE BY THE BOTTLE

SPARKLING & ROSÉ

João Pato 'Duckman' NV • Baga • Bairrada, PT \$45
Celler Masia Can Tutusaus 2017 • White Blend • Cava, ES \$58

WHITE

Guthrie Family Wines 2018 • Picpoul • Sierra Foothills, CA \$56
Boundary Breaks 2017 • Riesling • Finger Lakes, NY \$48
Lieu Dit 2018 • Melon • Santa Maria Valley, CA \$52
Banyan 2018 • Gewürztraminer • Monterey County, CA \$45
Viñabade 2018 • Albariño • Rias Baixas, ES \$45
Niepoort 'Twisted' 2015 • White Blend • Duoro, PT \$42
Division Wine Co 2018 • Chenin Blanc • Yakima Valley, OR \$56
Tornatore 2019 • Carricante • Sicily, IT \$52
Cochon 'Pape Rocks' 2018 • Viognier • Sonoma County, CA \$56
Brea 2018 • Chardonnay • Santa Barbara, CA \$45

RED

Constant Disruptions • Pinot Noir • Russian River, CA \$70
Cruse 2020 • Valdiguie Nouveau • Suison Valley, CA \$58
Coto de Gomariz 2017 • Souson • Ribeiro, ES \$48
Forlorn Hope 2018 • Red Blend • Calaveras County, CA \$50
Vina Maitia 'Weon' 2018 • Carignan • Maule Valley, CL \$48
Broc 'Love' 2018 • Carignan Blend • North Coast, CA \$50
Martha Stoumen 2019 • Red Blend • Mendocino, CA \$75
Dirty and Rowdy 'Familiar' 2019 • Mourvèdre • California \$76
Terre Rouge 2014 • Syrah • Sierra Foothills, CA \$48
Rootdown 'ES Okay' 2019 • Red Blend • Mendocino, CA \$48
Inconnu 'Kitsune' 2018 • Merlot Blend • Napa, CA \$55
Skylark 'Las Aves' 2015 • Red Blend • North Coast, CA \$68

RESERVE WINE LIST AVAILABLE UPON REQUEST