THE HART AND THE HUNTER seattle restaurant week

BRUNCH \$20 per person

STARTER

BUTTER BISCUIT v chile butter

MAIN

choose one

MUSHROOM OMELET v | gf foraged mushrooms, smoked ricotta salata, soft herbs

CINNAMON FRENCH TOAST v mixed berries, whipped cream, candied walnuts

CHICKEN & WAFFLE maple syrup, sunny up egg

DINNER \$50 per person



TUNA TARTARE p avocado, cilantro, radish, soy aioli, crispy shallots, tostada

MAIN

all mains come with our house special old bay jojos and malted mayo

CAULIFLOWER STEAK v | gf chicory salad, chili oil, smoke ricotta

CHICKEN POT PIE pulled chicken, vegetables, puff pastry

MUSSEL STEAMERS p vermouth, cream, fries

DESSERT

STICKY TOFFEE PUDDING caramel sauce, whipped cream

