# 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

