



Dinner

Small Plates & Starters

Seasonal Soup \$6 cup/\$9 bowl

Ask your Wait Cat for day's selection.
Comes with grilled baguette.

French Onion Soup \$9 bowl

Rich and robust vegetarian broth with onions, French bread crouton & melted Provolone cheese.

Cellar Cat House Salad (gf) \$8

Spring mix greens, shaved radish, cucumber and pickled red onion tossed in a honey-mustard vinaigrette.
Add chicken \$5, salmon \$7.

"Double R" Salad \$9

Romaine and radicchio tossed in a lime cilantro vinaigrette with feta, carrots, Kalamata olives, and fried shallot.
Add chicken \$5, salmon \$7.

Duck Confit Salad \$16

Salt-cured duck legs braised in their own fat with field greens, pearl onions, Raspberry Gastrique and Pita Chips

Pork Meatballs \$12

Browned pork meatballs with mustard greens and rich madeira pork glaze.

French Onion and Brie Purse \$12

Brie and caramelized onion wrapped in a golden puff pastry atop a balsamic reduction drizzle.

Mussels and Rouille \$11

Mussels steamed in saffron, tomato, and garlic with a Rouille drizzled baguette.

Shrimp and Scallop Terrine (gf) \$13

Cold composed seafood terrine with green and red peppers, carrots, turmeric and a dill-horseradish sauce.

Pacific Northwest Mushrooms (gf) \$14

Timbale of oyster, shiitake and morel mushrooms with sautéed mushrooms and marsala cream.

Cheese Board \$18

Please ask your server for selection

Entrées

Smoked Brisket Sandwich \$18

House smoked brisket on a soft roll with Carolina barbeque sauce and white cheddar. Sided with coleslaw and fingerling potato salad.

Cat's Meow Burger \$13 with bacon \$14

All-natural beef, aged white cheddar, tomato jam, honey-dijon mustard aioli. Comes with fries.

Sweet n Sour Tempeh \$20

Tempeh simmered in a tangy tomato and pineapple stew over basmati rice.

Grilled Steak and Pear Salad (gf) \$22

6 oz. grilled New York striploin with warm baby spinach, lemon vinaigrette, sliced pear, hazelnuts, chevre and creamy tarragon aioli.

Smoked Chicken Cannelloni \$23

House smoked chicken thighs shredded with ricotta cheese, rolled in fresh chive-cilantro pasta, with sweet onion crème, roasted red peppers and Pepper Jack cheese

Bucatini Pasta \$23

Your choice of either a white sauce with fresh clams or traditional meaty Bolognese sauce. Topped with parmesan.

Five-Spice Pork Tenderloin (gf) \$24

Chinese five spice seared pork tenderloin and sautéed apples with ginger mashed potatoes and broccolini.

Buttermilk Fried Chicken \$24

Buttermilk-brined fried chicken breast with garlic and sour cream mashed potatoes and braised greens, sweetened with a honey drizzle and a SPICY (& tasty!) tabasco gastrique.

Grilled Salmon (gf) \$27

Served over lentil ragout with sautéed turnips & Kabocha squash in extra virgin olive oil and sherry vinaigrette.

Chicken & Mushrooms (gf) \$25

Sautéed airline breast of chicken with rich chicken glaze, blend of Northwest mushrooms, sautéed spinach and roasted fingerling potatoes..

Rack of Lamb (gf) \$34

Grilled rack of lamb with celery root purée, fried elephant garlic chips, broccolini and lamb glaze.

Halibut and Hazelnuts \$31

Halibut crusted in hazelnuts with local verjus and hazelnut oil vinaigrette, roasted red beets in honey, broccolini and crispy barley cake.

Grilled New York Strip (gf) \$29

Grilled 10 oz New York strip with caramelized balsamic onions, broccolini, beef glaze and garlic mashed potatoes.

Disclaimer: Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. We use raw eggs in aioli, mayonnaise, and the like.
A gratuity of 18% will be added to parties of 6 or more. *Be Here Meow.*