CROW'S BENCH

SHAREABLES

BRUSSEL SPROUTS {GF} {V} – 16
Fried sprouts topped with garlic aioli & balsamic glaze

WHIPPED RICOTTA {V} – 18
Charred cherry tomatoes, confit garlic, balsamic glaze, basil, warm bread

IBERICO TAPAS – 18
Choice of jamón or chorizo, burrata, balsamic glaze, basil

CHARCUTERIE – $38
Prosciutto, soppressata, fontina, manchego, assorted fruit, pickled vegetables, crostini

SOUP

Choice of cup or bowl + side of crostini

POTATO & LEEK {GF} – 8/12
Chicken stock base, Idaho russets, sour cream, chives

CARROT LENTIL {GF} {V+} – 8/12
Herbaceous coconut milk base, red lentils, aleppo flakes

SALADS

BEET & WHIPPED RICOTTA {GF} {V} – 16
Salt-baked beets, yuzu vinaigrette, mint, citrus supreme, hazelnuts, aleppo honey

SHAVED CARROT & BRUSSEL SPROUT {GF} – 19
Charred scallions, parsley, lemon anchovy vinaigrette, pecans, burrata

HANDHELDS

Handhelds come with side of fries, tots, or salad.

*BENCH BURGER – 21
Grilled 8oz Woods Meat patty, sautéed onions, bacon, American cheese, house pickles, Bench Sauce

FIG & PROSCIUTTO – 20
Fig jam, brie, arugula, balsamic reduction

TURKEY & HUCK GRILLED CHEESE – 18
Schweitzer Mountain-harvested huckleberry jam, caramelized onions, fontina

BACON GRILLED CHEESE – 16
Caramelized onions, fontina

We do our best to accommodate dietary needs & allergies. Please note, however, that our kitchen is not allergen-free and cross-contact may occur. Please let your server know of any allergies. {V} Vegetarian {GF} Gluten Free {DF} Dairy Free {V*} Vegan. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially with certain medical conditions.

PROTEINS

*ROASTED CHICKEN LEGS {GF} – 30
Brussel sprouts, pommes purée, stoneground & sage reduction

*STEAK FRITES {GF} – 52
Wood's Meat 12oz Ribeye, golden frites tossed in garlic oil, miso au poivre sauce, chives

*SCALLOPS {GF} – 32
Carrot purée, polenta croutons, chorizo, aji verde

MUSHROOM RIGATONI {V} – 28
Wild mushrooms, béchamel, parmesan, hazelnut gremolata, garlic oil

SWEETS

SCHWEITZER MOUNTAIN HUCKLEBERRY CHEESECAKE {V} –16
White chocolate cheesecake with Schweitzer Mountain-harvested huckleberries

NANAIMO BAR {V} – 14
Pecan + coconut crust, mascarpone + sabayon filling, topped with chocolate ganache

EXTRAS

side fries 6 / 8	*bacon 2*
side salad 6	*extra aioli 2*
GF bun 2	*extra dressing 1*

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All purchases are subject to the SMCA resort tax, which supports our mountain community. Auto gratuity may be applied to parties of 8 or more.