

CROW'S BENCH

SHAREABLES

BRUSSEL SPROUTS {GF} {V} – 16
*Fried, topped with pickled onion + charred scallion aioli**

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

MUSHROOM BRUSCHETTA {V} – 16
Sautéed wild mushrooms, mushroom reduction, crème fraîche, chives

SOUP

Choice of cup or bowl + side of crostini

BORSCH {GF} – 10/14
beets, cabbage, mirepoix, dill, crème fraîche, chives

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

CREAM OF MUSHROOM – 10/14
Wild mushrooms, parsley oil, chives

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

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

BACON GRILLED CHEESE – 15
Caramelized onions, Cooper Sharp

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

*PACIFIC SCALLOPS ^{GF} – 32

Carrot purée, polenta croutons, chorizo, aji verde

MUSHROOM RIGATONI ^{V} – 28

Wild mushrooms, béchamel, parmesan, gremolata

EGGPLANT PARM ^{V} – 22

Parmesan & panko breaded eggplant, vodka sauce, burrata, garlic oil, basil



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 8 / 10

side salad 8

GF bun 2

fried egg 2

bacon 4

extra aioli 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.