

CROW'S BENCH

SHAREABLES

BRUSSEL SPROUTS ^{V} – 16

*Fried, topped with pickled onion + charred scallion aioli**

IDAHO TOSTONES ^{V} – 14

*Fried fingerling potatoes with chimichurri + aioli**

IBERICO TAPAS – 22

Choice of jamón or chorizo, burrata, balsamic glaze

WHIPPED RICOTTA ^{V} – 18

Charred cherry tomato, roasted garlic, balsamic glaze, bread

PEACH PASTICHE ^{V} – 20

Charred peach, burrata, hazelnut, yuzu, mint, bread

HANDHELDS

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

BENCH BURGER – 20

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

GRINDER ^{DF} – 22

*Prosciutto, soppressata, tomato, lettuce, giardiniera, garlic oil + vinegar, Calabrian chili paste, basil aioli**

CHEESESTEAK – 24

*Shaved Woods Meat ribeye, peppers + onion, Cooper Sharp, *aioli*

GRILLED PEACH + PROSCIUTTO – 18

Burrata, Blue Finger Farms basil, Blue Finger Farms arugula, Aleppo honey, balsamic glaze

SALADS

PANZANELLA ^{V} – 20

Heirloom tomato, basil, house croutons, garlic oil, burrata, balsamic glaze

SHAVED BRUSSEL CAESAR – 16

*Blue Finger Farms 'Little Gems', house croutons, parmesan, house Caesar dressing**

PEACH + FRIED PROSCIUTTO ^{GF} – 19

Blue Finger Farms mixed greens, burrata, yuzu vinaigrette

WATERMELON + RICOTTA ^{{V}{GF}} – 16

Blue Finger Farms Arugula, whipped ricotta, cucumber, mint, yuzu vinaigrette, Aleppo honey

VEGETARIAN PASTA

gluten free option available upon request.

MUSHROOM RIGATONI ^{V} – 28

Select wild mushrooms, mushroom béchamel, parmesan, hazelnut gremolata

BUCATINI AGLIO E OLIO ^{V+} – 22

Garlic, olive oil, red chili flake, charred lemon, hazelnut gremolata



PROTEINS

CHICKEN NORMANDY – 38

Roasted quarter chicken, caramelized Granny Smith apple, brandy pan sauce, bacon lardon, brussel sprouts, baguette

STEAK FRITES – 58

Grilled 12oz Woods Meat ribeye, golden frites, miso au poivre sauce, chives*

BRAISED LAMB SHANK ^{GF} – 35

Creamy polenta, pomegranate reduction, hazelnut gremolata

STEELHEAD TROUT* ^{GF} – 38

Grilled broccolini, yuzu beurre blanc, parsley oil, nori powder



SWEETS

all desserts are vegetarian

SCHWEITZER MOUNTAIN HUCKLEBERRY CHEESECAKE - 16

White chocolate cheesecake with Schweitzer Mountain-harvested huckleberries

NANAIMO BAR – 14

Pecan + coconut crust, mascarpone + sabayon filling, topped with chocolate ganache

PANNA COTTA – 12

Blue Finger Farms strawberries + hazelnut crumble, Yuzu

EXTRAS

<i>side fries 8 / 10</i>	<i>bacon 6</i>
<i>truffle fries 14</i>	<i>extra aioli 2</i>
<i>side salad 8</i>	<i>extra dressing 1</i>
<i>GF bun 2</i>	<i>add egg 3</i>

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.

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.