

SHAREABLES

HOUSE FOCACCIA - MP
rotating toppings & house cultured compound butter

CRISPY BRUSSELS - 16 {v}
*charred scallion aioli, house pickled onion

MUSHROOM POUTINE - 20 {v}
shoestring fries, sautéed mushrooms, mushroom reduction, burrata curds, chives

FRIED MUSHROOMS - 18 {v}
tossed in house spice blend,
*charred scallion aioli

BAKED TALEGGIO - 25 {v}
garlic confit, roasted cherry tomatoes, parsley, warm bread

IDAHO TOSTONES - 14 {v}
Italian salsa verde, *tarragon aioli

WHIPPED CHEVRE - 19 {v}
Schweitzer huckleberry jam, pecans, thyme, warm bread

SALADS

BEET & OLIVE - 17 {v+ gf}
roasted & chilled Chioggia beets, Castelvetrano olives, kale, mint, citrus supremes, mint vinaigrette

SHAVED CARROT & BRUSSELS SPROUT - 22 {gf}
parsley, grilled scallions, pecans, burrata, lemon vinaigrette

FENNEL & CITRUS - 16 {v+ gf}
shaved fennel, arugula, basil, red onion, citrus supremes, yuzu vinaigrette

EXTRAS

side fries 6 / 10
side salad 8

extra dressing 1
extra aioli 2

ENTREES

PROTEINS

BRAISED BEEF SHORT RIB - 52 {gf}
local Woods Meats short rib, black garlic reduction, pommes puree, roasted carrots, chives

***RIBEYE STEAK- 70 {df}**
14oz ribeye, sous vide & grilled, Italian salsa verde, crispy Idaho fingerlings, *tarragon Aioli

***DRY-AGED PORK CHOP - 48 {gf}**
sous vide & seared 12oz pork chop, apple & mint chutney, roasted parsnip puree

CONFIT DUCK LEGS - 38 {gf}
two legs finished under open flame, creamy polenta, crispy brussels sprouts, huckleberry reduction

BRAISED SPANISH OCTOPUS - 45 {gf df}
finished on the grill, chorizo, roasted yams, carrot top pesto, balsamic reduction, daikon radish

***PORTERHOUSE STEAK - 110 (FEEDS 2-4)**
local Woods Meats 22oz porterhouse, grilled and topped with choice of sauce: Italian Salsa Verde or Miso Au Poivre Sauce

VEGETARIAN PLATES

BEET RISOTTO - 22 {v gf}
beet puree, lemon zest, mascarpone

CARROT-TOP PESTO BUCATINI - 25 {v}
topped with Percorino Ramano

GRILLED CAULIFLOWER - 23 {v gf df}
harissa marinated cauliflower, fire roasted Romesco, tahini puree, garlic confit, topped with Italian salsa verde

SWEETS

TIRAMISU - 14 {v}
house mascarpone & sabayon custard

NANAIMO BAR - 12 {v}
chocolate coconut & pecan crust, house mascarpone & sabayon filling, topped with chocolate ganache

SCHWEITZER MOUNTAIN HUCKLEBERRY CHEESECAKE - 16 {v}
white chocolate cheesecake, Schweitzer harvested huckleberries, topped with chantilly & huckleberry jam



Coming together after work.

In the 1890s, this area was pretty rough 'n tumble. In nearby Hope, life was typical of the Old West. Across from the saloons lining Main Street was "the Crow's Bench" — a row of benches that gave folks a place to talk and look out over the railroad and lake below. Drinking, rough talk and fighting were commonplace. But we like to think the Crow's Bench also provided hardworking souls with a much-needed place to get together and have a good time.

This inspiration reminds us of yester-yore, but now here we are! Snow-covered friends and families, sitting and sipping beverages while swapping tall tales of deep snow and blower pow. Or perhaps you are a group of sun-kissed hikers, fingers stained purple after a summer day picking huckleberries, now hungry for a good meal. Sit, laugh, and savor the moment. Find yourselves ensconced, like crows on a bench, cawing about your adventures.



CROW'S
BENCH