



## 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, Castelvetro 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

extra dressing 1

side salad 8

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 Pecorino 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