

FICTION @

J. Bookwater

GARDEN

CHEF JUSTIN WEBB'S FRENCH ONION SOUP- CUP	6.00
CHEF'S SOUP OF THE MOMENT-CUP/BOWL	6.00/8.00
HOUSE SALAD	9.00
Fried Goat Cheese, Mixed Greens, Apple, Candied Pecans, Raspberry Vinaigrette	
CAESAR SALAD	9.25
Crisp Gem Romaine, Parmesan, House Made Crouton, Chimichurri	
*ADD SUNNYSIDE UP EGG	10.25
*ADD FREE RANGE GRILLED CHICKEN	16.75
*ADD COLUMBIA RIVER STEELHEAD	20.50
DUCK CONFIT SALAD (GF)	16.50
Spring Mix, Apples, Almonds, Blackberry Mustard Vinaigrette	
*COLUMBIA RIVER STEELHEAD SALAD	21.50
Arugula, Cilantro, Marinated Tomato, Pine Nuts, Aioli, Lemon Vinaigrette	
CHOPPED SALAMI SALAD	15.50
Soppressata, Capicola, Pepperoni, Provolone, Gem Romaine, Tomato, Red Onion, Giardiniera Dressing, Red Wine Vinagrette,	
WEDGE SALAD (GF)	11.00
Romaine Lettuce, Tomatoes, Blue Cheese Crumbles, Buttermilk Blue Cheese Dressing, Chimichurri, Bacon	
ADD *6OZ SNAKE RIVER WAGYU SIRLOIN	19.50

LUNCH SPECIALS

With your choice of a cup of Soup, House Salad or Fries

FRIED CHICKEN SANDWICH	14.50
Pancetta, Blue Cheese Dressing, Romaine Slaw, Chimichurri, Tomato, Ciabatta Bun	
MUSHROOM MELT	11.50
Variety of Mushrooms, Provolone, Balsamic Glaze, Arugula, Sourdough Bread	
*ADD CHICKEN FREE RANGE	15.25
PIG & PICKLE	15.50
Slow Roasted Pork, Bacon, Aioli, Arugula, pickled Shishito Peppers, Blue Cheese, Apple Preserves, Toasted Baguette	
*UPPER DRY CREEK LAMB BURGER	17.50
Rosemary Chevre, Pickles, Tomato, Red Onion, Mustard Aioli, Mixed Greens, House Made Bun	
*SMOKED GOUDA BURGER- HOUSE GROUND WAGYU	17.00
Bacon Pattie, Grilled Onion, B2 Sauce, Mustard Aioli, Bacon, Chiffonade Romaine	
SMOKED TRI TIP	14.50
Marinated, Slow Smoked Angus Tri Tip, Blistered Shishito Pepper Salsa Verde, Shaved Red Onion, Serrano Peppers, and Garlicky White Sauce Piled on Stoneground Bakery Sourdough Ciabatta	
T.B.C.T.	14.00
Slow Roasted Turkey, Bacon, Cucumber, Tomato, Red Onion, Spinach, Pesto, Gruyere, Great Harvest Bread Co. "Popeye" Herb and Spinach	
SALAMI SANDWICH	15.00
Soppressata, Capicola, Pepperoni, Tomato, Shaved Red Onion, Giardiniera Aioli, Gem Romaine, Stoneground Bakery Ciabatta	
*CHICKEN CAPICOLA	14.50
Pan Roasted Chicken Breast, Capicola Ham, Roasted Red Pepper, Smoked Gouda, Roasted Red Pepper - Cilantro Aioli, Stoneground Bakery Ciabatta	
ROASTED GARLIC AND QUINOA VEGGIE BURGER	12.00
Tomato, Shaved Red Onion, Smoked Gouda, Dill Pickles, Spring Mix, Spicy Remoulade	

MENU BY CHEFS JUSTIN WEBB & FRANCISCO MENDOZA

*All Meats are cooked to order. Consuming raw or undercooked food may cause food borne illness.