

SMALL PLATES & SHAREABLES

- WARM HOUSE FOCACCIA** - HERB CRUST, EV OLIVE OIL "DRIZZLE", SALTED FRENCH BUTTER 9
ARTISAN CHEESE BOARD - LOCAL JAM, MARCONA ALMONDS, LAVASH CRACKERS 28
FRENCH ONION SOUP - EMMENTALER, CLASSICAL COMPONENTS 18
CRAB CAKE - BEURRE BLANC, ROASTED TOMATOES, CAPERS 28
***TUNA "CRISP"** - SUSHI-GRADE YELLOWFIN TUNA TARTARE, SPICY MAYO, AVOCADO, SOY GLAZE 29
MUSHROOM "RANGOONS" - SWEET CHILI & BLACK GARLIC DIPS 26
GF SHRIMP COCKTAIL - FOUR JUMBO SHRIMP, COCKTAIL SAUCE 29
v CREAMY ITALIAN BURRATA - YANNA'S HOUSEMADE BREAKFAST BREAD, CURRANT JELLY, ONION JAM, BASIL PESTO 26
GF v ROASTED BEETS - LIL MOO CHEESE, ROASTED CARROT, BLOOD ORANGE VINAIGRETTE 21
GF v ASSORTED LETTUCES - SHAVED FENNEL, MUSTARD-TARRAGON VINAIGRETTE, CANDIED PECANS 14
CAESAR SALAD - PARMESAN, CROUTONS 14

LUNCH FEATURES (SERVED UNTIL 4PM)

- 360 CHICKEN SALAD** - CROUTONS, SUNFLOWER SEEDS, YELLOW RAISIN, MIXED LETTUCE 18
TILLAMOOK CHEDDAR GRILLED CHEESE - SOURDOUGH, ARUGULA, FIG PRESERVES 15
GF COBB SALAD - GRILLED CHICKEN, CHERRY TOMATO, AVOCADO, HARD-BOILED EGG, BACON LARDONS, CUCUMBER, BUTTERMILK RANCH, BLEU CHEESE CRUMBLES 25
FISH & CHIPS - BEER BATTERED COD, LEMON, CAPER AIOLI, MALT VINEGAR 25

LARGE PLATES

- GF *PRIME ALLEN BROTHERS FILET AU POIVRE** - CREAMY COGNAC AND GREEN PEPPERCORN SAUCE, DUCK FAT ROASTED POTATOES 69
***HANGAR STEAK "FRITES"** - HOUSE CHIMICHURRI 48
SPRING LAMB LOIN - MUSHROOM AND VEGETABLE SUCCOTASH, CAULIFLOWER PUREE, LAMB JUS 48
THREE MEAT BOLOGNESE - HOUSE-MADE PAPPARDELLE, PARMESAN & RICOTTA 42
SCALLOP GNOCCHI - MAINE SEA SCALLOPS, CREAMY POTATO GNOCCHI, ROASTED TOMATOES AND BROCCOLINI 59
GF ROASTED GROUPEL - CURRIED LENTILS AND RED PEAS, CURRANTS, GINGER, LIME 57
GF *PAN SEARED SALMON - TWO BROOKS FARM RICE, OLIVE TAPENADE, MUSTARD CREAM SAUCE 38
CHICKEN MILANESE - POTATO PUREE, ARUGULA, LEMON CAPER SAUCE 38
360 BISTRO SMASHBURGER - AMERICAN CHEESE, CARAMELIZED ONIONS, PICKLES, SPECIAL SAUCE 26

SIDES

- v GF FRIED BRUSSELS SPROUTS** - COTIJA, HONEY MUSTARD 12
v FRENCH FRIES 10
/ ADD TRUFFLE: +\$4
v CREAMED SPINACH - PECORINO, BÉCHAMEL 12
GF POTATO PUREE - 12
DUCK FAT ROASTED MARBLE POTATOES - SMOKED SEA SALT 12

V: VEGETARIAN GF: GLUTEN FREE
**NOTICE: CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS*
PLEASE MAKE US AWARE OF ANY SPECIFIC ALLERGIES \$4 UPCHARGE FOR ALL SUBSTITUTIONS \$5 SPLIT PLATE CHARGE