

## 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** - ROASTED CHEF'S GARDEN BABY CARROTS AND MUSHROOMS, 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
- CAROLINA FLOUNDER** - CARROT PUREE, MEDLEY OF CHEF'S GARDEN SPRING VEGETABLES, RAMP BUTTER 52
- 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