



REVEILLE

— AT THE COMMONS —

STARTERS

Romesco Lamb Meatballs

Romesco braised lamb, baba ganoush polenta
\$15.

Strawberry Salad

Balsamic, strawberries, fennel, goat cheese truffles,
toasted almonds, Sherry basil vinaigrette
\$12

Saffron Mussel

Creamy saffron tomato broth, fresh herbs, crostini's
\$16.

Roasted Carrot Maple Miso Soup

\$9.

Artichoke Crostini

Artichoke, spring onion,
three cheese bechamel, baguette
\$11.

Our Farms

Red Dog, Finn River, Cape Cleare & Duckabush Mushrooms

Fort Worden

— PORT TOWNSEND —
A HISTORIC GATHERING PLACE



REVEILLE

— A T T H E C O M M O N S —

ENTREES

Pork Tenderloin

Polenta, Seasonal Vegetables, Pear & rosemary chutney
\$27.

Cioppino

Washington halibut, manila clams, mussels,
heirloom tomato & fennel brodo, charred lemon, focaccia
\$28.

Herb Grilled Flat Iron

Two 5oz. flat iron steaks, seasonal vegetables, Beechers
cheddar mashed potatoes, bacon blue cheese herb butter
\$37.

Sweet Potato Gnocchi

House made sweet potato gnocchi, spinach, summer
squash, asparagus, heirloom tomato, sage butter sauce
\$21.

DESSERT

Dulce de leche Cheesecake

Vanilla bean creme anglaise
\$8.

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