



REVEILLE

— AT THE COMMONS —

STARTERS

Shrimp & Corn Hushpuppies

Served with Remoulade

\$11

Cape Malay Mussel Pot

Served with crusty bread

\$11

Fall Farm Salad

Mixed greens, pear, quinoa & roasted pear
vinaigrette

\$9

Potato Soup with Sage & Pumpernickel Crumbs

\$8

• FEATURED FARM •

Red Dog Farm

Settled in the fertile Center Valley of Chimacum, Washington, Red Dog Farm boasts gorgeous views, salmon-bearing creek frontage, and prime growing conditions. They are certified organic and grow over 150 different varieties of vegetables, berries, cut flowers and plant starts on 23 acres.

You can visit their Farm Stand or at the Farmer's Market.

Fort Worden

— PORT TOWNSEND —

A HISTORIC GATHERING PLACE

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REVEILLE

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ENTREES

Finnriver Farmstead Cider Glazed Chicken

Winter root mash & crispy brussels sprouts

\$24

Discovery Bay "Big Boy Brown" Ale Braised Pork Shank

Winter root mash & caramelized Delicata Squash

\$28

Potato Gnocchi

Roasted local squash, heirloom kale & shiitake mushrooms in a
white wine herb broth

\$21

Blackened Cape Cleare Line Caught Salmon

Served with roasted bacon marmalade & brussels sprouts

\$34

DESSERT

Spiced Apple Bread Pudding with Crème Anglaise

\$8

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