



REVEILLE

— AT THE COMMONS —

STARTERS

Cauliflower “Steak”

Center cut cauliflower steak, shiitake mushrooms with hoisin & ginger glaze
\$9.

Shellfish Bisque

Dungeness crab, shrimp, red bell peppers & cream
\$14.

Vegetable Baton Salad

Roasted seasonal root vegetable baton and spinach with warm sherry vinaigrette & goat cheese
\$11.

Beet Stack

Marinated golden beets, Mt Townsend Seastack cheese & pumpkin seed vinaigrette
\$11.

Pear & Pine Nut Flatbread Pizza

Pear, arugula & pine nut pesto, caramelized onion and Mt Townsend Campfire cheese on flatbread
\$11.

KIDS MENU

Pasta with butter and cheese \$5.

Cheeseburger with home fries \$5.

Grilled Cheese on Flatbread served with a raw vegetable trio \$5.

• FEATURED FARM •

Hopscotch Farm & Cannery

Hopscotch Farm + Cannery is a family owned multi-plot micro-farm that grows heirloom produce and crafts artisan pickles, salsa, relish, preserves, and dried herbs. Based on a contemporary reimagining of the Victory Garden model, our plots are located in unused open spaces in Jefferson County. They weave together agricultural traditions, the craft of canning, modern locavorism, and a sense of place that celebrates the abundance of the Olympic Peninsula.

Follow the Family Farm on:

[Instagram.com/hopscotch.pt](https://www.instagram.com/hopscotch.pt) & www.localharvest.org

Fort Worden

— PORT TOWNSEND —
A HISTORIC GATHERING PLACE



REVEILLE

— A T T H E C O M M O N S —

ENTREES

Pork Loin

Stuffed with spinach, sausage, pine nuts & Mostarda di Frutta stuffing, finished with a mustard beurre blanc & served with fingerling potatoes
\$18.

Chicken Confit

Free-range chicken thigh confit with chicken au jus & served with a Japanese sweet potato cake
\$18.

Delicata Stuffed Squash

Squash stuffed with quinoa, yellow lentils & sweet corn relish, served on top of a black bean & wild rice cake on a plate of roasted pepper coulis
\$17.

Flat Iron Steak

Flat iron steak with chimichurri & demi glaze, served with creamy turnip & potato gratin
\$21.

Pappardelle Bolognese

Fresh Pappardelle pasta with Bolognese, garnished with arugula, shaved parmesan & a drizzle of truffle oil
\$17.

Catch of the Day

Fresh Seafood
Market Price

DESSERT

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