



REVEILLE

— A T T H E C O M M O N S —

STARTERS

Shrimp & Corn Fritter

Served with roasted garlic yogurt aioli

\$11.

Polenta Fries

Fried polenta strips, goat cheese & caramelized onions
served with roasted tomato chutney &
gorgonzola-balsamic reduction

\$9.

Spanakopita

Local kale sauteed and wrapped in phyllo with herbs &
feta, served with roasted red pepper coulis

\$11.

Roasted Beet Salad

Wilted Red Dog Farm greens, candied orange peel &
roasted Red Dog Farm beets tossed
with a citrus vinaigrette

\$9.

• 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

— AT THE COMMONS —

ENTREES

Baked Pasta

Fresh rigatoni baked with milk braised pork, ricotta & lemon zest,
served with seasonal vegetables

\$26.

Clam Pappardelle

Fresh Pappardelle tossed with local clams & garlic white wine sauce,
served with grilled sourdough & herbed butter

\$28.

Ribeye

12oz hand cut steak grilled & served with a bourbon demi glaze,
roasted garlic mashed potatoes & seasonal vegetable

\$36.

Saltimbocca

Airline chicken breast stuffed with Yakima Valley apples, Mystery Bay
goat cheese & wrapped in our house cured pancetta with a cider pecan
pan jus & seasonal vegetables

\$24.

Potato Gnocchi

Roasted local squash, kale & sauteed roma tomatoes tossed with white
wine & fresh herbs. Served with grilled bread & herbed butter

\$21.

DESSERT

\$6

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