



REVEILLE

— AT THE COMMONS —

STARTERS

Strawberry Salad

Washington greens served with goat cheese, roasted pistachios and white balsamic vinaigrette.
\$9

Cheesy Grilled Asparagus

Baked with Mt. Townsend Creamery cheese and tomato tapenade.
\$9

Fresh Duck Rolls

House smoked duck breast rolled with fresh seasonal vegetables in a rice paper, with a sweet chili lime.
\$13

Hama Hama Steamer Clams

Blue Savoy Clams simmered in a broth of saffron cream and potatoes.
\$12

Macadamia Encrusted Camembert
Mt. Townsend Camembert cheese baked in a nut crust, served with our signature plum chutney and grilled bread.
\$14

Polenta Fries
Batons of fried polenta with a robust almond romanesco.
\$9

KIDS MENU

Pasta

with butter and cheese
\$5

Cheeseburger

with home fries
\$5

Flatbread Grilled Cheese

with a raw vegetable trio
\$5

• FEATURED FARM •

Midori Farm

Midori Farm is a 29 acre organic farm in the village of Quilcene. They grow high quality organic vegetables, garden seedlings, seeds and craft their own traditionally fermented sauerkraut and kimchi from their farm grown produce.

You can visit them on the farm or at the Farmers Market.

Fort Worden

— PORT TOWNSEND —
A HISTORIC GATHERING PLACE



REVEILLE

— AT THE COMMONS —

ENTREES

Pork Loin

Stuffed with apricots, local greens a thyme au jus, served with fingerling potatoes.

\$18

Flat Iron

Grass fed beef over a wasabi potato cake with a soy reduction.

\$20

Stuffed Poblano

Cuban style beans, rice stuffed pepper, smoked yam and roasted pepper coulis.

\$16

Spiced Puget Sound Prawns

Angel hair pasta with Meyer lemon butter tossed with roasted peppers and vegetables.

\$19

Chicken Breast

Free range breast served over cornbread and spiced peach compote.

\$17

Catch of the Day

Fresh local catch of the day.

Market Price

Fort Worden

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