



REVEILLE

— AT THE COMMONS —

STARTERS

Charcuterie Board

Soppressata, prosciutto, dried apricot, brie, Mt. Townsend Campfire cheese, marinated feta, picked vegetables from Red Dog Farm and an olive trio.

\$14

Roasted Spring Vegetables

Grilled and roasted vegetables with yellow lentil hummus and crostini.

\$9

Macadamia Encrusted Camembert

Mt. Townsend Camembert cheese baked in a nut crust, served with a fig compote and crostini.

\$14

Clam Chowder

Made to order with steamed Manila clams in their shell, fingerling potatoes, and house-cured bacon, in a moscato cream broth.

\$12

Roasted Beet Salad

Washington greens served warm with roasted pistachios, goat cheese and an apple cider vinaigrette.

\$9

Butter Leaf Salad

Butter leaf lettuce with roasted Roma tomatoes and peppered gorgonzola cream.

\$7

KIDS MENU

Pasta with butter and cheese.

\$5

Cheeseburger with home fries.

\$5

• FEATURED FARM •

Onatruue Farm of Port Townsend

Onatruue Farm is a small artisanal family vegetable farm, focusing on flavor in everything they grow and growing old-fashioned, local and regional varieties.

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

Fort Worden

— PORT TOWNSEND —

A HISTORIC GATHERING PLACE



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— AT THE COMMONS —

ENTREES

Snake River Farm Pork Medallions

Mustard seed encrusted tenderloin with a brandy sage sauce, sweet potato au gratin and green beans.

\$18

Mushroom Cannelloni

Fresh pasta cannelloni filled with locally-sourced mushrooms, roasted Roma tomatoes, ricotta, parmesan and fontina with a brown butter sauce and local fried leeks.

\$16

Beef Tenderloin

Local rosemary crusted steak medallions with a port wine demi-glace
Served with a purple potato, kale and roasted vegetable hash.

\$ 22

Beef Short Ribs

Braised grass-fed short ribs over house gundi with fresh herbs topped with fresh pea vines.

\$16

Quinoa and Vegetable Terrine

Organic Quinoa stacked with roasted vegetables and served with a saffron broth.

\$15

Chicken Breast

Free range chicken breast seared with red onion and house roasted apple cider vinegar au jus, smoked sweet potato, and grilled vegetables.

\$ 16

Clam Linguine

Local purple savory clams from Hamma Hamma tossed with fresh pasta in an herbed broth with roasted garlic and charred tomatoes.

\$18

Pacific Albacore Tuna

Fresh local tuna seared medium rare with white bean puree, spring herb pesto, house infused lemon oil, balsamic reduction and wilted farm greens.

\$20

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