

ALL DAY

The Drafting Room
DINE by DESIGN

SHARED PLATES

CHARCUTERIE * 25
gouda, gorgonzola, grand cru, prosciutto, bresaola, chorizo,
salami, marcona almonds, honeycomb, house pickles

FRIED CHICKEN CAESAR SALAD 18
baby gem, parmigiano reggiano, challah croutons, classic dressing

ASTELLE'S MEATBALLS 13
pancetta, promodoro, grilled baguette

CHICKEN WINGS 13
miso mustard, shichimi togarashi, carrot napa slaw

NEUSKE'S WRAPPED SHRIMP 18
bacon, cheddar grits, bbq glaze, scallions

WEDGE SALAD 12
gem lettuce, gorgonzola, neuske's, pickled red onions,
baby heirloom tomatoes, radish, buttermilk herb dressing

ONION SOUP 10
stout, gruyere crostini

SHORT RIB PIEROGIES 14
caramelized leeks, local cream, burgundy beef glaze

ROASTED CAULIFLOWER 9
curried cauliflower, lime yogurt, cilantro

HEIRLOOM TOMATO BURRATA 14
arugula, shallots, sherry vinaigrette

MAINS

THE BURGER * 22
tillamook white cheddar, neuske's bacon, gem lettuce,
heirloom tomatoes

STEAK FRITES * 34
hanger steak, fingerling, butter, sauce vert

SEARED SALMON * 36
pea risotto, lemon, crispy leeks

DESSERT

GOAT CHEESE CHEESECAKE 8
chocolate, caramel, candied pecans

STRAWBERRY SHORTCAKE 8
poundcake, strawberries, whipped cream

**HEATH BAR COOKIE
SUNDAE** 8
vanilla ice cream, whipped cream, cherry

**CHOCOLATE MOUSSE
TRIO** 12
whipped cream, praline

**May contain raw or undercooked ingredients. consuming raw or undercooked meats,
seafood, shellfish, or eggs may increase your risk of foodborne illness.*