

EIGHT ROW



MIDDLEMARCH

SOURDOUGH BOLILLOS	dungeness crab butter, ancho chile + sea salt	8
NICHOLS PICKLES	out of season vegetables, walla walla sweet onions + cider vinegar	8
BAYWATER SWEET OYSTERS	carrot habanero hot sauce + pickled pear	18 / 36
PUMPKIN POZOLE	heirloom oxaxacan squash, brussels sprouts, gala apple, chilhuacle rojo + hominy	17
CHICORY CAESAR	black garlic, huitlacoche, aged cheddar + oxaxacan oregano breadcrumbs	18
ROASTED BEETS	cashew tahini, whipped requesón, cherry molasses + crispy quinoa	19
BABY CARROTS	oxaxacan pasilla hummus, chipotle aioli, pepitas + carrot top dukkah	18
SUNCHOKE CONFIT	sunchoke mole, mayocoba beans, lacinato kale + banana vinegar caramel	21
BRUSSELS SPROUTS	spot prawn cherry XO, fish sauce, roasted tomato sikil pak + chorizo breadcrumbs	19
FRIED EGGPLANT	hakurei turnips, cumin crema, chile de árbol honey + herbs	17
ROCKFISH CEVICHE	blood orange, grapefruit, serranos, fennel + beet aguachile	22
DUCK CARNITAS TOSTADA	avocado crema, peach chamoy, salsa macha, pickled onions + duck chicharrones	23
CARROT CAVATELLI	lamb merguez, black trumpet mushrooms, pistachio, jalapeño + miner’s lettuce pesto	34
NEAH BAY BLACK COD	red kuri sikil pak, delicata squash, huitlacoche aioli, salsa negra + spot prawn broth	48
DUCK BREAST	garnet yam purée, poached pear, red endive, hazelnuts + pickled mustard seeds	49
DRY-AGED PORK CHOP	smoked honeycrisp mole, january king cabbage, cider + red currants	46
BRAISED SHORT RIB	pipián verde, duck fat potatoes, baby winter greens, guajillo jus + tortillas	55

CHEF’S TASTING MENU
FIVE COURSES 105 | DO THE WINE 80 | DO THE SIN 65
full table participation required

THANK YOU FOR SUPPORTING SMALL FARMS

King County Public Health Department would like you to know that consuming raw or undercooked foods may be hazardous to your health. Before placing your order please inform your server of food allergies or restrictions. Twenty percent gratuity added to parties of six or more. A five percent hospitality fee is added to each bill to support fair wages and benefits for our staff.

ALVAREZ FAMILY FARMS MABTON, WA
Hilario Alvarez hails from Michoacán, Mexico, a state to which our own farm has many close ties. Concerns with big farming practices led him to start his organic Yakima Valley farm in the early 90s. Now at 80 acres, the Alvarez family grows some of the finest chiles, peas, beans, eggplant, squash, melons and onions (and more!) in the state of Washington. Hilario and his wife Maria have raised nine children on the farm and we are so lucky to know them. This is a true family farm, working together to grow sustainable and exquisite produce which is personally delivered over the hills to Eight Row. Hilario Jr (Larry) joined the Eight Row kitchen after culinary school. He recently returned from a 12-month stage in Mexico City. Welcome home, Larry. We missed you!

BAYWATER SHELLFISH CO THORNDYKE BAY, WA
Baywater Shellfish Co. is a family-run “deep green” farm on the north end of Hood Canal. They are committed to raising pristine and natural shellfish with minimal environmental impact. They do not use any electricity, running water or storage facilities. They simply harvest by hand and deliver to order. We are so impressed by the quality of their shellfish and their unwavering and painstaking commitment to environmental stewardship.

EAGLE RAPIDS ORCHARDS COLVILLE RESERVATION
This is one of our home orchards, northeast of Bridgeport on Colville lands. If you want to know what quiet sounds like, this is the place. On account of its remoteness we grew up calling it “The Fringe.” The land is located on the north bank of the Columbia River where a stretch of cascading whitewater was known as “Eagle Rapids” to the indigenous peoples. The main crops are apples, pears and cherries. We also have an enchanting walnut grove. The bees at Eagle Rapids make our honey!

FORAGED AND FOUND SEATTLE, WA
It’s like it says on the tin. They forage. They find. And they bring us some of our coolest ingredients. Morels and ramps loom large for us when in season. But also lesser known items like fiddleheads, nettles, edible flowers and countless other treasures that grow wild in these hills. This is the brainchild of Jeremy Faber, a former chef and now a professional forager, who personally delivers his forest bounty to us. We first learned about Jeremy when Chef David was opening restaurants in NYC. This may be a small, hands-on, local operation, but Jeremy’s wild produce is coveted by restaurants across the nation.

KING’S GARDEN CARLTON, WA
Not far from Eagle Rapids, our friend Annie Utigard grows organic fruits and vegetables on her idyllic farm along the Methow River. Known for her kind disposition and tireless work ethic, she attends her crops and flock with a solitary grace. The barn in which Annie lived was destroyed in a fire last year. She lost all of her possessions, including her seed stock, delivery truck and tractor. Several of her animals perished as well. But with the support of the community and a successful fundraising campaign, Annie is getting back on her feet. We are so pleased to feature her produce again after such a trying year. We’re with you, Annie!

KINGFISHER ORGANIC FARM OLYMPIA, WA
Kingfisher is a family-run organic farm owned and operated by Jacob Wilson and Teva Grudin. They grow a wide variety of specialty vegetables focusing on a diverse mix of baby salad greens and hardy winter crops such as chicories and rainbow carrots. Their 30 acres lie on the banks of the black river. Conservation and clean food year round for their community and family motivates them to farm difficult produce in the winter. We’re loving their chicory and cabbage right now!

KLINGEMAN FAMILY FARMS EPHRATA, WA
The Klingeman family are pioneers of humane animal husbandry and dietary practices. Theirs was the first Non-GMO Project Verified ranch, as well as the first US ranch to receive Food Alliance Certification. The Klingemans remain at the forefront of both movements, and have created a unique pork program based on sustainability and animal welfare. The pigs enjoy abundant open living space and fresh water access. Hoop houses with fresh straw bedding provide shelter from the elements.

LITTLE FARM BY THE SEA GRAYS HARBOR COUNTY, WA
Jordan Bebee and Lauren Millhollin, with the help of their tireless young daughters, are caring stewards of 100 acres of wild farmland 11 miles from the Pacific Ocean where they work to build a perennial, regenerative ecosystem. Here their livestock can forage through forests and pastures studded with ponds and crossed by rivers. This is the apex of ethical and regenerative farming. LFBTS is responsible for the delicious pork used on this week’s menu. This is also one of our favorite sources for pasture-and-forest-raised duck, chicken and eggs.

NORTHWEST BOUNTY NEAH BAY + LA PUSH, WA
Northwest Bounty is a small, sea-to-table operation run by Alex Spencer and his nephew Will. The business model is simple: they meet fishing boats as they return to port and hand select the best of the catch. The fish go straight into ice-filled coolers in the back of a pickup truck and are driven directly to Eight Row and other exacting buyers in Seattle. This is as fresh as it gets. Our seafood offerings change each week according to what Will brings us from the local seas.

SLEEPY HOLLOW FARM WENATCHEE, WA
Sleepy Hollow is the name of our magical cherry farm on the banks of the Wenatchee River. This is where we learned to work and sweat and eat and laugh. And where we'd scour the orchard for rare eight row cherries each summer. The farm also has rows of plums, apricots, nectarines and peaches. Pickling these summer stone fruits brighten our meals deep into winter.

TUALCO VALLEY FARM MONROE, WA
Tualco is a twenty-acre, multi-generational, family-owned farm and produce stand near the Skykomish river. Tualco is led by family matriarch Rosario Hernandez. She has a lifetime of experience farming organically, including more than 25 years at Tualco. She has never used any chemicals, pesticides, or non-organic methods of pest control. Rosario grows our treasured hoja santa, papalo, epazote, lemon leaf and oaxacan oregano.

WOBBLY CART FARM ROCHESTER, WA
Wobbly Cart is a ten-acre, certified organic farm on the banks of the Chehalis River. Owner-operators Joseph Gabiou and Asha McElfresh specialize in an expansive CSA program whereby they partner with neighboring farms to pre-sell shares of their annual harvest, come what may. They also partner with a few lucky restaurants. You can thank them for our lovely carrots and beets this week.