

Seasonal and sustainably sourced ingredients whenever possible.

Thoughtfully paired ingredients to create dishes that are flavorful and healthy.

Only healthy oils used in our kitchen.

Check out the Goodness Glossary at the bottom to discover the health benefits of the herbs and spices in our dishes, each marked with a special icon. Enjoy!



**STARTERS**

**It's Our Bread & Butter** 6

· V, VEA, DFA

Freshly baked bread of the day with a side of herb infused butter

**Roasted Brussels Sprouts** 14

· V, VE, GF

Balsamic glaze, toasted hazelnuts

**SCP Cauliflower** 14

· V, VE, VEA, GFA

Mediterranean garden herbs, citrus marinated olives, herb goat cheese spread

**Seafood Cocktail** · DF, GF 22

Prawns and Dungeness crab, with housemade cocktail sauce

**SOUPS** Cup 5 · Bowl 9

**Clam Chowder**

House-made chowder topped with fresh rosemary

**Summer Tomato Basil**

· V, VEA, GFA

Topped with fresh basil

Soup of the Day

**SANDWICHES + BURGERS**

Served with Fries or House Salad

**Salishan Cheeseburger\*** · DFA, GFA 20

Half-pound High Desert grassfed beef patty\*, onion, lettuce, tomato with house-made herbed aioli

**Portobello Burger** · V, VEA, DFA, GFA 18

Marinated portobello cap, caramelized onion, lettuce, tomato and house-made BBQ sauce on a brioche bun

**Whalers Chicken Sandwich** DFA, GFA 18

Pasture raised grilled chicken breast, goat cheese and Tillamook cheddar, avocado, house-made cilantro aioli on a brioche bun

**SALADS**

**SCP Cobb Salad** · V, VEA, DFA, GF 16

Avocado, cherry tomato, Point Reyes bleu cheese, dehydrated turmeric chickpeas, hard boiled Wilcox Farm egg, fresh cilantro, house-made buttermilk dressing

**Beet Salad** · V, VE, DF, GF 15

Beets layered with goat cheese, arugula, pickled onions, topped with balsamic glaze and fresh mint

**Terra Kale Caesar** · V, VEA, DFA, GFA 14

Romaine, baby kale, quinoa, sourdough croutons, shaved parmesan, house-made vegan Caesar dressing available\*

\*egg and anchovy free

**House Salad** · V, VEA, DF, GF 10

Spring mix, cucumber, pickled red onion, choice of dressing

**ENTREES**

**Pan Seared Local Salmon** 34

7 oz. local salmon, lemon beurre blanc, seasonal vegetables, and risotto

**Pan Seared Halibut** GF 38

6 oz. halibut, topped with jackfruit salsa, with risotto and seasonal vegetables

**Garden Risotto** · V, GFA 22

Risotto with chef's choice of seasonal vegetables, pine nuts and fresh herbs

**Above Par Ribeye\*** · DFA, GFA 42 Prawn skewer +7

10 oz. High Desert grass fed beef\*, garlic herb mashed potatoes, grilled seasonal vegetables

Please inform your server of any dietary restrictions as many dishes can be modified:

(GF) – gluten free • (GFA) – gluten free available • (V) – vegetarian • (VA) – vegetarian available • (VE) – vegan • (VEA) – vegan available • (DF) – dairy free • (DFA) – dairy free available

Groups of 6 or more are subject to automatic gratuity

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

The Attic offers an intentionally crafted, plant-forward menu that uses wholesome ingredients sourced from the Pacific Northwest to provide guests with a healthy and craveable farm-to-fork experience.

“THE PURPOSE OF LIFE, AFTER ALL, IS TO LIVE IT, TO TASTE EXPERIENCE TO THE UTMOST, TO REACH OUR EAGERLY AND WITHOUT FEAR FOR NEWER AND RICHER EXPERIENCES.”  
-ELEANOR ROOSEVELT

GOODNESS GLOSSARY



**Turmeric:** this antioxidant is five to eight times stronger than vitamin E and vitamin C. | **Cilantro:** removes heavy metals from your body. | **Mint:** soothes the digestive tract and may reduce the severity of stomach aches. | **Basil:** protects the body against damage from free radicals. Basil is not only a skin soother, but a skin smoother. | **Cinnamon:** aids the digestive system and enhances poor circulation. | **Cayenne:** the most potent, essential and safest stimulant in your spice rack. | **Ginger:** as an anti-inflammatory, ginger is said to reduce acne and promote perspiration- a detox plus that flushes out impurities. | **Oregano:** can reduce inflammation and fight viral infections. | **Thyme:** may help lower blood pressure and cholesterol levels. | **Rosemary:** full of antioxidants and anti-inflammatory compounds that may help boost the immune system and improve blood circulation. | **Parsley:** a good source of vitamin A and iron, high in vitamin K which means it's great for the bones.

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