

ROSSWOOD

Dine-in Hours: Tuesday – Saturday 4:00p – 9:00p
Happy Hour 4-6p snacks 4 , small plates 1 off , rotating drink specials

SNACKS 6

Bar Nuts sweet & spicy **Marinated Olives** citrus, herbs, **Fries** sea salt, ketchup

SMALL PLATES

Burrata baguette, olive oil, sea salt	11	House Salad	7
Cheese Board selection of artisanal cheese, dried fruit, rosemary crackers	13	mesclun greens, red onion, carrot, pepitas, seasonal vinaigrette	
Piquillo Hummus grilled pita, vegetables, olive oil	9	Caesar	9
Shrimp Satay bok choy, peanuts, citrus miso glaze	12	romaine hearts, parmesan, croutons, anchovy dressing	
Roasted Brussels Sprouts nigella seed, harissa, olive oil, lemon	8	Butter Lettuce	11
		chèvre cheese, tomato, Greek olives, lemon yogurt dressing	

Extras: Chicken +5 | Salmon +9 | Avocado +2

BIGGER PLATES

Crab and Artichoke Ravioli saffron-leek broth, celery hearts, roasted garlic, shaved shallot, tomato oil	20
Mushroom Pappardelle shimeji mushrooms, sweet peas, crème fraiche, parmesan	19
Cheeseburger* 1/2 lb. wagyu, aioli, lettuce, tomato, onion, rustic bun, Tillamook cheddar (swiss or pepper-jack available) fries or house salad add: bacon or avocado +2 sub: quinoa garlic patty, chicken breast or GF bun	16
Flat Iron Steak* little gem lettuce, blue cheese dressing, bacon, house worcestershire	25
Roasted Pacific Salmon* citrus jeweled rice, toasted garlic vinaigrette	26

FINISH 7

Flourless Chocolate Torte
sour cherry compote

Lemon Pound Cake
marionberries, balsamic glaze

House made Ice Cream daily selections 4 / scoop

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

**Please note a 20% gratuity will be added to parties of 6 and above