

Higgins House Menus

LUNCH

STARTERS & SALADS

Totten inlet mussels steamed in white wine, leeks and bacon
with garlic toast \$13.50

Select Pacific oysters on the half shell with carrot-habanero granité \$16.50

Salad of marinated artichokes, quinoa tabbouleh, Moroccan spiced yams,
almonds and a tabil vinaigrette \$12.50

Higgins charcuterie plate with house-made pickles \$13.75

Spinach salad with pickled red onions, carrots, sesame seeds
and a tahini vinaigrette \$12.50

Baked Virginica oysters with nettle pesto, parmesan cheese
and garlic breadcrumbs \$15.50

Salad of gathered spring greens, toasted hazelnuts
and herb vinaigrette \$7.25 with blue cheese add \$2.00

Soup of the day \$7.00

There will be an 18% gratuity added to parties of six or more.

LUNCH

*Monday through Friday
11:30 – 2:00 p.m.*

MAIN COURSES

Daily sandwich & salad special \$9.00

Open-faced sandwich of house-made pastrami, grilled onions
& sharp white cheddar \$12.00

Tuscan “whole pig” plate - fennel sausage, braised belly, ribs & crepinette
with black kale and cranberry bean stew \$16.50

Broiled, freshly ground and spiced sirloin on a toasted hearth-baked roll \$11.25
with cheese add \$2.00

Buckwheat crepes with artichoke, shiitake mushrooms, potatoes
and a tofu cream sauce \$15.50

Citrus-crusting Alaskan halibut with couscous, roasted cauliflower,
and a saffron-ginger beurre blanc \$17.50

Orecchiette pasta with rapini, feta cheese, sun-dried tomato and celeriac \$15.50

Risotto of hazelnut smoked Sockeye salmon, leeks and chèvre cheese
with a horseradish-scallion vinaigrette \$15.50

DINNER

STARTERS & SALADS

Totten inlet mussels steamed in white wine, leeks and bacon
with garlic toast \$13.50

Select Pacific oysters on the half shell with carrot-habanero granité \$16.50

Salad of marinated artichokes, quinoa tabbouleh, Moroccan spiced yams,
almonds and a tabil vinaigrette \$12.50

Higgins charcuterie plate with house-made pickles \$13.75

Spinach salad with pickled red onions, carrots, sesame seeds
and a tahini vinaigrette \$12.50

Baked Virginica oysters with nettle pesto, parmesan cheese
and garlic breadcrumbs \$15.50

Salad of gathered spring greens, toasted hazelnuts
and herb vinaigrette \$7.25 with blue cheese add \$2.00

Soup of the day \$7.00

There will be an 18% gratuity added to parties of six or more.

DINNER

Served Daily
5:00 – 10:30 p.m.

MAIN COURSES

Orecchiette pasta with rapini, feta cheese, sun-dried tomato and celeriac \$19.50

Citrus-crusted Alaskan halibut with couscous, roasted cauliflower,
and a saffron-ginger beurre blanc \$28.50

Tuscan “whole pig” plate - fennel sausage, braised belly, ribs & crepinette
with black kale and cranberry bean stew \$27.50

Caldo verde of halibut, mussels, clams, chorizo, greens,
and fingerling potatoes \$29.50

Magret & confit of Liberty duck with rhubarb compote, braised greens
and flint corn polenta cakes \$36.50

Buckwheat crepes with artichoke, shiitake mushrooms, potatoes
and a tofu cream sauce \$21.50

Risotto of hazelnut smoked Sockeye salmon, leeks and chèvre cheese
with a horseradish-scallion vinaigrette \$19.50

BISTRO MENU

Totten inlet mussels steamed in white wine, leeks and bacon
with garlic toast \$13.50

Select Pacific oysters on the half shell with carrot-habanero granité \$16.50

Broiled, freshly ground and spiced sirloin on a toasted hearth-baked roll \$11.25
with cheese add \$2.00

Oven-roasted heirloom potatoes with red pepper rouille \$8.50

Open-faced sandwich of house-made pastrami,
grilled onions & sharp white cheddar \$12.00

Salad of marinated artichokes, quinoa tabbouleh, Moroccan spiced yams,
almonds and a tabil vinaigrette \$12.50

Baked Virginica oysters with nettle pesto, parmesan cheese
and garlic breadcrumbs \$15.50

House-made charcuterie plate with Higgins pickles \$13.75

Spinach salad with pickled red onions, carrots, sesame seeds
and a tahini vinaigrette \$12.50

Orecchiette pasta with rapini, feta cheese, sun-dried tomato and celeriac \$15.50

Platter of smoked Northwest seafood & pickled vegetables \$13.50

Herb-marinated chèvre cheese with olives & parmesan toasts \$8.50

Honey & chile-roasted Oregon hazelnuts \$5.00

Salad of gathered spring greens, toasted hazelnuts and herb vinaigrette \$7.25
with blue cheese add \$2.00

Selected fruits & cheeses \$15.50

Focaccia with rapini, red onion and feta cheese \$9.50
with salami \$10.75

Soups of the day \$7.00

DESSERTS

Trifle of rhubarb, shortcake, lemon cream and candied almonds

Chocolate pizzelle filled with mint ice cream and cherry compote

Carrot cake with cream cheese icing and rum-raisin compote

Warm hazelnut tart with maple ice cream

House-made ice cream or sorbet
served with a selection of cookies and sweets

All Desserts \$8.50



A selection of local and European specialty cheeses
served with seasonal fruits and nuts \$15.50