

# Little Brother

## LOCAL OYSTERS 3.5EA

shigoku, samish bay, wa // kumamoto, totten inlet, wa

## Welcomes

### BREAD BOARD

cherry valley dairy butter, local sea salt 5.5

### GARLIC BREAD

rosemary 6

### CHICKEN LIVER MOUSSE

toasted, honey, sea salt 12

### SPICED CASHEWS

sea salt 4

### ROOT CHIPS

local seasonal roots, chipotle aioli 7

## Greens + Vegetables

### SUMMER SQUASH

ricotta, dukkah, herbs 12

### CHILLED CUCUMBER SOUP

summer herbs, sprouted grains 12

### GREEN BEANS

pickled walnut, elderberry caper 12

### HEIRLOOM TOMATO

celery, steelhead roe, cured yolk 16

### SPRING GREENS

radish, pistachio, parmesan,  
tarragon vinaigrette, herbs 14

### PANZANELLA

cucumber, tomato, house croutons 13

## Chefs Boards

### VEGETABLE BOARD

summer raw + roasted vegetables,  
seasonal chef's spreads 14

### DINNER BOARD

salumi, local cheese, seasonal vegetables,  
house spreads, nuts, fruits 26 | 38

*p* MUSHROOM FETTUCCINE hen yolk, parmesan 18

*a* RICOTTA RAVIOLI squash, preserved lemon, sage 17

*s* LAMB RAGU house nettle pasta, parmesan 19

*t*

*a*

## Land + Sea

### ALASKAN SPOT PRAWNS

cauliflower puree, cauliflower,  
brown butter 20

### CARAMELIZED DUCK BREAST

elderberry caper, cucumber, strawberry 18

### ALASKAN WILD HALIBUT

heirloom tomato water, basil 21

### HANGERS STEAK

greens, mint 19