



LUNCH MENU

11am - 4pm Monday thru Saturday
1pm - 4pm Sunday

TO START

ARTISAN BREADS

rosemary ciabatta & La Brea baguette served with butter & finishing Maldon salt 6
add peppadew pepper & mascarpone spread 2

TAVERN SOUP DU JOUR

ask your server about our home-made soup of the day served with house-made crackers cup 5 / bowl 7

FRIED SHISHITO PEPPERS

deep fried shishito peppers tossed with a finishing salt served with lemon & an Old Bay aioli 9

BRUSSELS & CAULIFLOWER

brussels sprouts, cauliflower, romanesco, bacon, tossed in a Dijon- apple cider dressing 15

SMOKED SALMON SPREAD

house-smoked salmon, baby arugula, red onion, & tomatoes served with house made-crackers 14

BAKED CRAB & ARTICHOKE

Dungeness crab & artichokes in a warm three cheese blend served with house-made crackers & La Brea baguette 15

CHARCUTERIE

hot coppa, prosciutto di Parma & hard salami with two artisan cheeses, house-made crackers & orange marmalade 17

STEAMED MANILA CLAMS

coconut-kefir lime broth infused with chilies, mushrooms, tomatoes, cilantro & basil served with toasted Grand Central Como bread 17.50

SALAD

add grilled chicken 4.50 / BBQ prawns 6 / grilled salmon 9.50

TAVERN CAESAR

chopped Romaine lettuce, classic Caesar dressing, Pecorino Romano, house-made croutons & boquerones anchovies 8 / 14

TAVERN MIXED GREENS SALAD

grape tomatoes, English cucumber, shaved fennel, apple cider vinaigrette & maple roasted pecans 7 / 11

BUTTERNUT SQUASH AND IPA SALAD

chopped romaine, baby kale, jicama root, spiced pepitas golden raisins & Manchego with an IPA dressing 14.50

SMOKED CHICKEN SALAD

pulled chicken straight from the courtyard smoker & tossed with artisan lettuce blend, radicchio, toasted almonds, tomatoes, crumbled bleu cheese & a mustard-tarragon vinaigrette 17

BURGERS AND SANDWICHES

choice of house-made fries, green salad or couscous salad
sub cup soup 2, sub gluten-free bun 2

SALMON SANDWICH

Skuna bay salmon, shaved red onion, artisan lettuce, English cucumber & remoulade sauce on a brioche bun 17.50

CHICKEN 'BLTA'

free-range chicken breast, tomato, applewood bacon, artisan lettuce, classic aioli & avocado purée on Grand Central's sourdough bread 10 / 16

LOBSTER ROLL

chopped poached Maine lobster, tarragon aioli & shredded Romaine on a Grand Central's hoagie roll 19

TURKEY SANDWICH

smoked turkey breast, Momma Lil's peppers, classic aioli, Gruyère cheese & arugula on Grand Central's Campagnolo bread 10 / 16

TAVERN GRILLED CHEESE

brie cheese, Peppadew-mascarpone spread & pear on Grand Central's sourdough bread, 14
add bacon 2

TAVERN BOILERMAKER

roast beef & melted gruyere cheese on a Grand Central hoagie roll, served with a house-made Terminator Stout onion jus 16

ANDERSON SCHOOL CHEESEBURGER*

8 oz. grass-fed Wagyu beef, classic aioli, red onions, tomato, bread & butter pickles, Tillamook white cheddar & artisan lettuce on a brioche bun 17.50
Substitute our own Hammerhead garden patty 14
add bacon 2 / fried egg* 2

PIZZA

on our house-made 12-inch thin crust, add an egg* 2
sub gluten-free pizza crust 3

FENNEL PIZZA

San Marzano tomato sauce, fennel sausage, mozzarella, Pomodoraccio sundried tomatoes, Castelvetro olives & roasted fennel 17

MARGHERITA PIZZA

garlic oil base, roasted cherry tomatoes, fresh mozzarella & basil 14

FIG AND PROSCIUTTO

Fireside poached mission figs, prosciutto di Parma, blue cheese, mozzarella, arugula & balsamic reduction 14.50

THE BILLY GOAT

olive oil base, goat cheese, mozzarella, garlic confit, with roasted red peppers, marinated artichoke hearts, toasted pine nuts & Kalamata olives 16

MAIN PLATES

FIVE CHEESE RAVIOLI

basil pesto cream, blistered grape tomatoes, artichokes & mushrooms with shaved Pecorino cheese 18
add grilled chicken 4.50 / BBQ prawns 6 / grilled salmon 9.50

TRADITIONAL CREOLE GUMBO

free-range chicken breast, andouille sausage & the 'holy trinity' of vegetables with Jasmine rice 19

PAN-SEARED SKUNA BAY SALMON

grilled asparagus, blistered tomatoes with a lemon-garlic pan sauce 23

*Consuming raw or undercooked eggs & meats may increase your risk of foodborne illness 11/17



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Please be considerate of other guests when using cell phones