RAW

*Salmon Crostini Salt-cured & cold smoked king salmon, cultured crème fraîche, salmon roe, mustard vinaigrette, snap pea, dill	19
*Crudo Seared Albacore tuna loin, fennel pollen, pear-lemon emulsion, Red Dog Farm radish, snap pea, D'Anjou pear , olive oil	20
*Beef Tartare Pure Country Beef, bone marrow, whiskey aioli, mustard, pickled shallot, grilled sourdough	29
BITES	
Corn Nuts Zesty or spicy seasoning, garlic oil	5
Marinated Olives Mixed olives, lemon, garlic, rosemary, thyme	4
Bread & Butter Grilled sourdough, house cultured butter Add bone marrow +10	7
Herbed French Fries Shoestring fries, garlic oil, fine herbs, herbed crème fraîche Add bacon +4 - Add cotija +3	9
Seasonal Salad Mustard greens, mixed kale, rhubarb vinai- grette, Point Reyes blue, D'Anjou pear, snap pea, toasted pine nuts	16
Tin Fish Matiz sardines, garlic crostini, house-pickled vegetables	13
Cheese Plate Assorted cheeses, garlic crostini, rotating jam, house-pickled vegetables	14
Charcuterie *Assorted cured meats, grilled sourdough, house-pickled vegetables	20
Harvest Steak *Pure Country Beef, confit potatoes, achiote aioli, seasonal grilled vegetables,	10

MAINS

Smash Burger 21 day dry-aged Pure Country beef, red leaf lettuce, onion, tomato, house pickles, choice of cheese, bay spice sauce Add patty Substitute Beyond patty Add bacon Add egg Add fries	9 17 5 3 4 3 6
Chicken Wings Option of dry rub or dressed in house fermented hot sauce, house made ranch or blue cheese dressing, celery 6 Piece 12 Piece Harvest Plate Seasonal & local grilled vegetables, pine nut gremolata, balsamic vinaigrette, fine herbs, pickled shallot, chive blossom	11 19
DESSERTS	
Rotating Ice Cream Ask your server for variety	8
Consuming raw or undercooked meets, pour seafood, shellfish, or eggs may increase risk of foodborne illness, especially i	your

KITCHEN

19

have certain medical conditions.



chimichurri oil.



GUILLOTINE

410 BROADWAY E SEATTLE, WA - 98102

WELLNESS & MORE

