RAW

*Raw Oysters Rotating local oysters, champagne mignonette, house fermented hot sauce, lemon Ask your server for variety	MP
*Crudo Albacore tuna loin, D'Anjou pear , Red Dog Farm radish, aji amarillo crème, maple blossom, lemon, olive oil	20
Charcuterie Assorted cured meats, grilled sourdough, house pickled vegetables, mustard	24
*Beef Tartare Pure Country Beef, bone marrow, whiskey aioli, mustard, pickled shallot, grilled sourdough	32
BITES	
Corn Nuts Zesty spice blend, garlic oil	3
Marinated Olives Mixed olives, lemon, garlic, rosemary, thyme	4
Bread & Butter Grilled sourdough, house cultured butter Add bone marrow	7 10
Herbed French Fries Shoestring fries, garlic oil, fines herbs, herbed crème fraîche	8
Seasonal Salad Mixed kale, shaved brussel sprouts, pear vinaigrette, Point Reyes blue, shaved apple, toasted hazelnuts, maple blossoms	16
Poutine Shoestring fries, garlic oil, fines herbs, marinated Beechers cheese curds, mushroom gravy	16
Jerky Fried koji glazed beef jerky, golden sesame,	4.7

MAINS

Pork Loin Marinated pork, brussel-onion-carrot-koji salad, turnip puree, confit fingerlings, tepin salsa	29
Smash Burger 21 day dry-aged Pure Country beef, red leaf lettuce, onion, tomato, house pickles, choice of cheese, bay spice sauce Add patty Add bacon Add egg Add fries	17 5 4 3 6
Fried Chicken Option of dry rub or house fermented hot sauce, aji amarillo aioli	17
Harvest Plate Koji-maple-glazed rainbow carrots, beets, brussel sprouts, sunchoke puree, pickled shallot, burrata, fried kale, maple blossoms	27
DESSERTS	
Rotating Ice Cream Ask your server for variety	8
Consuming raw or undercooked meets, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.	*

KITCHEN

17



house pickled vegetables



GUILLOTINE

410 BROADWAY E SEATTLE, WA - 98102

WELLNESS & MORE

