



European-Style Charcuterie

Classic Cocktails

CLASSICS

**Grand Marnier French Toast** ❧ *rustic country style bread soaked with Grand Marnier custard & served with syrup – 8*

**Dutch Baby** ❧ *German style pancakes with caramelized apples, topped with powdered sugar – 8*

**Lemon Ricotta Pancakes** ❧ *served with syrup – 8*

EGG & SCRAMBLES

**Roasted wild mushrooms, asparagus & goat cheese** ❧ *served with toast or potatoes – 9.75*

**Vine-ripened tomatoes, fresh mozzarella & basil** ❧ *served with toast or potatoes – 9.75*

**Black Forest ham, Tillamook white cheddar & caramelized shallots** ❧ *served with toast or potatoes – 9.75*

**Scrambled eggs, Nueske bacon** ❧ *served with toast or potatoes – 8*

**Corned Beef Hash** ❧ *Traditional mixture of corned beef, roasted potatoes, roasted garlic & topped with a poached egg – 8*

**Gower St. Benedict** ❧ *with Dungeness crab, poached eggs, spinach & creole hollandaise on sourdough – 13.75*

SANDWICHES, PANINI  
& MORE

**Roasted Portabella Panini** ❧ *served with caramelized onions & provolone – 9*

**Pulled Pork Sandwich** ❧ *slow roasted pork, pulled & shredded, avocado, black bean spread, chipotle aioli, chopped cornichons & melted provolone. Served on a grilled baguette – 10*

**The Italian Panini** ❧ *with prosciutto, fresh mozzarella, tomatoes & basil aioli – 10*

**Gower Bistro St. Burger** ❧ *Painted Hills ground sirloin, grilled & served with lemon aioli, tomato, avocado, Nueske bacon, lettuce & caramelized onion, served with Northwest salad – 12*

Brunch Menu

SALADS & SOUPS

**Soup of the Day** ❧ *ask your server for today's selection – 7*

**Clam Chowder** ❧ *Gower style, clams in the shell served with garlic bread – 12*

**Tuscan Chopped Salad** ❧ *with Genoa salami, garbanzo beans, aged provolone cheese, fresh herbs & romaine, tossed with a light balsamic dressing – 10*

**Gower St. Classic Caesar Salad** ❧ *family style for 2 – 14, or family style for 4 – 20*

**Composed Crab Salad** ❧ *fresh crab, avocados & oranges, with a citrus vinaigrette, served on a bed of mesclun greens – 12*

**Roasted Chicken Salad** ❧ *oven roasted chicken, toasted pecans, dried currants & fresh herbs – 12*

**Northwest Salad** ❧ *wild & gathered greens, Fourme De'Ambert blue cheese, pan fried pancetta & garlicky pecans. full salad – 9, or side salad – 5.50*

SHARED PLATES

**Roasted Artichoke** ❧ *Oven-roasted Globe artichoke with housemade lemon aioli – 10*

**Pomme Frites** ❧ *Thinly sliced fried potatoes with lemon aioli – 8*

**Gower St. Calamari** ❧ *Lightly fried with fresh herbs and served with chipotle aioli – 10*

**Grilled Asparagus** ❧ *with shaved Parmesan & lemon aioli – 8*

**Dungeness Crabcakes** ❧ *Dungeness crab folded with fresh herbs & garlic, pan-seared & served with chipotle aioli & lemon aioli & fresh lime – 13*

**Steamer Clams** ❧ *Steamed clams in white wine & butter, lightly baked with sprinkled asiago cheese & served with toast points – 15*

**Charcuterie Plate** ❧ *An assortment & imported fine meats garnished with olives & pickled vegetables. for two – 14, or for four – 18*

**Fromage Plate** ❧ *An assortment of imported & local artisan cheeses accompanied by fresh & dried fruits – for two: 14, or for four – 18*

**Half & Half** ❧ *a mixture of both the Charcuterie plate & the Fromage plate – 18*



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SHARED PLATES

- Grilled Asparagus** ❧ *with shaved Parmesan & lemon aioli* – 8
- Roasted Artichoke** ❧ *Oven-roasted Globe artichoke with housemade lemon aioli* – 10
- Pomme Frites** ❧ *Thinly sliced fried potatoes with lemon aioli* – 8
- Gower St. Calamari** ❧ *Lightly fried with fresh herbs & served with chipotle aioli* – 10
- Dungeness Crabcakes** ❧ *Dungeness crab folded with fresh herbs & garlic, pan-seared & served with chipotle aioli & lemon aioli & fresh lime* – 13
- Steamer Clams** ❧ *Steamed clams in white wine & butter, lightly baked with sprinkled asiago cheese & served with toast points* – 15
- Charcuterie Plate** ❧ *An assortment & imported fine meats garnished with olives & pickled vegetables. for two – 14, or for four – 18*
- Fromage Plate** ❧ *An assortment of imported & local artisan cheeses accompanied by fresh & dried fruits. for two – 14, or for four – 18*
- Half & Half** ❧ *a mixture of both the Charcuterie plate & the Fromage plate* – 18

SALADS & SOUPS

- Soup of the Day** ❧ *Please ask your server for today's selection* – 7
- Clam Chowder** ❧ *Gower style, clams in the shell served with garlic bread* – 12
- Tuscan Chopped Salad** ❧ *with Genoa salami, garbanzo beans, aged provolone cheese, fresh herbs and romaine, tossed with a light balsamic dressing* – 10
- Roasted Chicken Salad** ❧ *oven roasted chicken, toasted pecans, dried currants & fresh herbs* – 12
- Composed Crab Salad** ❧ *fresh crab, avocados and oranges, with a citrus vinaigrette, served on a bed of mesclun greens* – 12
- Gower St. Classic Caesar Salad** ❧ *family style for two – 14, or family style for four – 20*
- Northwest Salad** ❧ *wild & gathered greens, Fourme De'Ambert blue cheese, pan-fried pancetta & garlicky pecans, dinner salad – 9, or side salad – 5.50*

Entrée Split Charge \$8.00

Dinner Menu

QUICHES & PASTA

- Macaroni Gratin** ❧ *Cavatappi pasta in a three cheese blend, roasted wild mushrooms, pancetta & topped with breadcrumbs & baked. Served with garlic toast points* – 10
- Wild Mushroom and Spinach Quiche** ❧ *with Northwest salad* – 12
- Nueske Applewood smoked bacon & mascarpone cheese quiche** ❧ *served with a Northwest salad* – 12
- Gnocchi with Roasted Morels** ❧ *with caramelized shallots and truffle marsala. Served with garlic toast points* – 14
- Orchiette Pasta** ❧ *with Toulouse sausage & peas in an herb cream sauce* – 19

ENTREES

- Chicken Marbella** ❧ *A rich stew of wine braised chicken, prunes, olives & capers accented with garlic—wonderful & aromatic. Served with mashed potatoes* – 18
- Forty Clove Chicken with Calvados** ❧ *free range chicken marinated with garlic & herbs, pan seared & roasted, served with an apple brandy cream sauce. Served with mashed potatoes & seasonal vegetables* – 20
- Pulled Pork Sandwich** ❧ *Slow roasted pork, pulled & shredded, avocado, black bean spread, chipotle aioli, chopped cornichons & melted provolone. Served on grilled baguette with Northwest salad* – 15
- Gower Bistro St. Burger** ❧ *Painted Hills ground sirloin, grilled & served with lemon aioli, tomato, avocado, Nueske bacon, lettuce & caramelized onion, served with Northwest salad* – 14
- Gower St. Meatloaf** ❧ *Painted Hills all natural beef ground with spices & fresh bread crumbs, served with mushroom gravy. Served with mashed potatoes & seasonal vegetables* – 19
- Steak au Poirve** ❧ *8 oz. New York strip with celeriac puree & caramelized shallots. With mashed potatoes & seasonal vegetables* – 24
- Eggplant Parmesan** ❧ *served with Northwest salad* – 12
- Wild Salmon** ❧ *Pan roasted with butter, white wine, fresh garlic, finished on a bed of wilted spinach & topped with a horseradish crème fraiche. Served with mashed potatoes & seasonal vegetables* – 22
- Sea Scallops** ❧ *pan-seared, with roasted cream corn, roasted eggplant & pancetta* – 22