



European-Style Charcuterie

Classic Cocktails

CLASSICS

Grand Marnier French Toast *rustic country style bread soaked with Grand Marnier custard & served with syrup—€*

Dutch Baby *German style pancakes with caramelized apples topped with powdered sugar—€*

Lemon Ricotta Pancakes *served with syrup—€*

EGG & SCRAMBLES

Roasted wild mushrooms, asparagus & goat cheese *served with toast or potatoes—9.7€*

Vine-ripened tomatoes, fresh mozzarella & basil *served with toast or potatoes—9.7€*

Black Forest ham, Tillamook white cheddar & caramelized shallots *served with toast or potatoes—9.7€*

Scrambled eggs Nueske bacon *served with toast or potatoes—€*

Corned Beef Hash *Traditional mixture of corned beef, roasted potatoes, roasted garlic & topped with a poached egg—€*

Gower St. Benedict *with Dungeness crab, poached eggs, spinach & creole hollandaise on sourdough—13.7€*

SANDWICHES, PANINI

& MORE

Roasted Portabella Panini *served with caramelized onions & provolone—€*

Pulled Pork Sandwich *slow roasted pork, pulled & shredded, avocado, black bean spread, chipotle aioli, chopped cornichons & melted provolone. Served on a grilled baguette—1€*

The Italian Panini *with prosciutto, fresh mozzarella, tomatoes & basil aioli—1€*

Gower Bistro St. Burger *Painted Hills ground sirloin, grilled & served with lemon aioli, tomato, avocado, Nueske bacon, lettuce & caramelized onion, served with Northwest salad—1€*

B runch Menu

QUICHES

Nueske Applewood smoked bacon and mascarpone cheese quiche *served with Northwest salad—€*

Wild mushroom and spinach quiche *with Northwest salad—€*

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—1€*

Tuscan Chopped Salad *with Genoa salami, garbanzo beans, aged provolone cheese, fresh herbs & romaine, tossed with a light balsamic dressing—1€*

Gower St. Classic Caesar Salad *family style for 2—14, or family style for 4—2€*

Composed Crab Salad *fresh crab, avocados & oranges with a citrus vinaigrette, served on a bed of mesclun greens—1€*

Roasted Chicken Salad *oven roasted chicken, toasted pecans, dried currants & fresh herbs—1€*

Northwest Salad *wild & gathered greens, Fourme De'Ambert blue cheese, pan fried pancetta & garlicky pecans. Full salad—9, or side salad—5.5€*

SHARED PLATES

Roasted Artichoke *Oven roasted Globe artichoke with housemade lemon aioli—1€*

Pomme Frites *Thinly sliced fried potatoes with lemon aioli—€*

Gower St. Calamari *Lightly fried with fresh herbs and served with chipotle aioli—1€*

Grilled Asparagus *with shaved Parmesan & lemon aioli—€*

Dungeness Crabcakes *Dungeness crab folded with fresh herbs & garlic, pan-seared & served with chipotle aioli & lemon aioli & fresh lime—1€*

Steamer Clams *Steamed clams in white wine & butter, lightly baked with sprinkled asiago cheese & served with toast points—1€*

Charcuterie Plate *An assortment & imported fine meats garnished with olives & pickled vegetables for two—14, or for four—1€*

Fromage Plate *An assortment of imported & local artisan cheeses accompanied by fresh & dried fruits—for two 14, or for four—1€*

Half & Half *a mixture of both the Charcuterie plate & the Fromage plate—1€*



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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 — 12
- Steamer Clams** Steamed clams in white wine & butter, lightly baked with sprinkled asiago cheese & served with toast points — 12
- Charcuterie Plate** An assortment of 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, Fougere De'Arbert 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 — 12

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 — 12
- 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
- Steak au Poirve** 8 oz New pepper-crusted filet topped with caramelized shallots. With mashed potatoes & seasonal vegetables — 22
- 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