

HELLO HELLO

CHEF DE CUISINE, AVERY HARDIN
SOUS CHEF, JOHN DELGADO

DINNER

DAILY, 5PM - CLOSE

BRUNCH

SATURDAY & SUNDAY, 10AM - 2PM

HAPPY HOUR

DAILY, 5PM - 6PM

OYSTERS!

PICKERING PASSAGE, PICKERING PASSAGE, WA
ELD INLET, ELD INLET, WA
APHRODITE, KILISUT HARBOR, WA
HAMMERSLEY, HAMMERSLEY INLET, WA
DISCO HAMA, DISCOVERY BAY, WA
WILDCAT COVE, TOTTEN INLET, WA

OYSTERS + CHAMPAGNE!

1 DOZEN SHUCKER'S CHOICE OYSTERS &
1/2 BOTTLE OF LAURENT-PERRIER CHAMPAGNE (60)

GP DOUGHNUT

ASSORTED FILLINGS (4)

CHEESE PLATE

BLEU DE BREBIS,
MORBIER DES VIGNES, HONEY (16)*

CRÊPE SUZETTE

CITRUS BUTTER, POWDERED SUGAR (8)

CROQUE MADAME

SEA WOLF PAIN AU LAIT, MORNAY,
FRIED EGG (10), ADD HOUSEMADE HAM (12)

BILLY'S TOMATO TARTINE

HOUSE BACON, POACHED EGGS, AIOLI (16)*

MELUSINE COD CAKES

WILD ALASKAN COD, KOHLRABI REMOULADE (16)*

SALADE LYONNAISE

CROUTON, MUSTARD VINAIGRETTE,
HOUSE BACON, HERBS, CHICORIES, POACHED EGG (14)

QUARTER POUND BURGER

GRASS FED, DRY AGED BEEF, BILLY'S TOMATO,
AIOLI (9)*

FRITES

DOUBLE-FRIED FRENCH FRIES, AIOLI (7)*

FRIED OYSTERS

VADOUVAN CURRY AIOLI (17)*

BREAD AND BUTTER

SEA WOLF SOURDOUGH & RYE (5)

STEAK TARTARE

HAND CHOPPED, GRASS FED BEEF WITH EGG YOLK
& TOAST (16)*

BUCKWHEAT CRÊPE

GRILLED TONNEMAKER PEACHES, FROMAGE BLANC,
TOASTED FENNEL (16)

FARM LETTUCES

PARMESAN, TURNIP, LEMON VINAIGRETTE (12)

BAKER RIVER SALMON RILLETTES

BEN'S BREAD ENGLISH MUFFIN, HORSERADISH,
PICKLES (14)

LAMB 'PRÉ-SALÉ'

THIN SLICED, SALT BRINED, SMOKED LAMB
WITH SAUCE GRIBICHE (14)*

À LA CARTE

TWO CAGE FREE EGGS (5)
CRISPY FINGERLING POTATOES (7)
SIDE OF TOULOUSE STYLE SAUSAGE (7)
TOASTED PAIN AU LAIT (3)
GRUYERE GOUGÈRES (5)

THANK YOU FOR VISITING BAR MELUSINE!

20% SERVICE CHARGE ADDED TO EACH BILL

38.5% IS DISTRIBUTED AS GRATUITY TO EMPLOYEES DIRECTLY SERVING GUESTS, 12.5% IS DISTRIBUTED AS A GRATUITY TO EMPLOYEES NOT DIRECTLY SERVING GUESTS.
THE REMAINING IS RETAINED BY THE HOUSE TO PROVIDE A LIVING BASE WAGE AND COMPREHENSIVE BENEFITS TO EMPLOYEES.
TIPS IN ADDITION TO THIS SERVICE CHARGE ARE ENTIRELY OPTIONAL. ALL ADDITIONAL TIPS ARE DISTRIBUTED DIRECTLY TO STAFF.

*CONSUMING RAW, UNDERCOOKED, OR UNPASTEURIZED FOODS MAY INCREASE FOOD-BORNE ILLNESS RISKS / MENU ITEMS MAY CONTAIN NUTS AND OTHER ALLERGENS
PLEASE LET US KNOW IF YOU ARE ALLERGIC TO ANYTHING