

HELLO HELLO  
CHEF DE CUISINE, AVERY HARDIN  
SOUS CHEF, JOHN DELGADO

DINNER  
DAILY, 5PM - CLOSE  
BRUNCH  
SATURDAY & SUNDAY, 10AM - 2PM  
HAPPY HOUR  
SUNDAY - THURSDAY, 5PM - 6PM

## OYSTERS!

HAMA HAMA, HAMMA HAMMA RIVER, WA  
CHELSEA GEM, ELD INLET, WA  
HIGH BEACH SWEET, WESTCOTT BAY, WA  
DISCO HAMA, DISCOVERY BAY, WA  
BARRON POINT, SKOOKUM, WA

MORCILLA SAUSAGE AS A "SIDE" (7)  
PERFECT WITH OYSTERS!

## OYSTERS + CHAMPAGNE!

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

## CRÊPE SUZETTE

CITRUS BUTTER, POWDERED SUGAR (8)

## GP DOUGHNUT

ASSORTED FILLINGS (4)

## BREAD & BUTTER

SEAWOLF SOURDOUGH & RYE, WHIPPED BUTTER,  
HOUSEMADE JAM (5)

## CROQUE MADAME

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

## LING COD RILLETTE

BEN'S BREAD ENGLISH MUFFIN,  
HORSERADISH, PICKLED ONION (14)

## FRITES

DOUBLE-FRIED FRENCH FRIES, AIOLI (7)\*

## BUCKWHEAT CRÊPE

COPPER RIVER CURED SALMON, FENNEL,  
TARRAGON, HERBED FROMAGE BLANC, SHALLOT (16)

## SALADE LYONNAISE

FINGERLINGS, MUSTARD VINAIGRETTE, HOUSE  
BACON, HERBS, FRISÉE, POACHED EGG (12)

## PORK CONFIT

BELUGA LENTILS, POACHED EGG,  
PICKLED ONIONS, HERBS (16)

## MELUSINE COD CAKES

COD, CELERIAC RÉMOULADE (16)\*

## STEAK TARTARE

CHIVE, GRAIN MUSTARD, EGG YOLK,  
RYE (16)\*

## QUARTER POUND BURGER

GRASS FED, DRY AGED BEEF,  
ONION AGRE-DOUX, AIOLI (9)\*

## FRIED OYSTERS

VADOUVAN CURRY AIOLI (16)\*

## FARM LETTUCES

PARMESAN, RADISH, PRESERVED LEMON  
VINAIGRETTE (14)

## CHEESE PLATE

BLEU D'AVERGNE "LA MEMEE", DINAH'S,  
BUCHE MELUSINE, HONEY (16)\*

## À LA CARTE

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

THANK YOU FOR VISITING  
BAR MELUSINE!

20% SERVICE CHARGE ADDED TO EACH BILL

55% IS DISTRIBUTED TO EMPLOYEES DIRECTLY SERVING GUESTS, 16.25% IS DISTRIBUTED TO EMPLOYEES NOT DIRECTLY SERVING GUESTS. THE REMAINDER IS RETAINED BY THE HOUSE TO PROVIDE "LIVING" WAGES AND BENEFITS.

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