

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!

BARRON POINT, SKOOKUM, WA
OLYMPIC WILD, LILLIWAUP, WA
CHELSEA GEM, ELD INLET, WA
ELD INLET, ELD INLET, WA
SUMMERSTONE, SKUNK ISLAND, WA
HIGH BEACH SWEET, WESTCOTT BAY, WA

MARKET PRICE BY THE EACH, SERVED WITH LEMON
WEDGES AND CUCUMBER MIGNONETTE

FARM LETTUCES

PARMESAN, RADISH, PRESERVED LEMON
VINAIGRETTE (14)

SCALLOP CRU

CITRONETTE, CUCUMBER, FLEECE FLOWER,
SUGAR KELP, SORREL (17)*

BUCKWHEAT CRÊPE

FRASER RIVER SMOKED SALMON, FRESH CHEESE,
FENNEL, TARRAGON (16)

PACIFIC OCTOPUS

WHEAT BERRIES, GRAPEFRUIT, MINER'S LETTUCE,
HERB PISTOU (16)

STEAK TARTARE

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

QUARTER POUND BURGER

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

FRITES

DOUBLE-FRIED FRENCH FRIES, AIOLI (7)*

LAMB 'PRÉ-SALÉ'

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

MANILA CLAMS

MORCILLA SAUSAGE, TARRAGON, SPRING ONION,
GREEN GARLIC, NORMANDY CIDRE, CREAM (18)

SPRING PEA VINES

ENGLISH PEAS, MINT, POPPYSEED DRESSING (10)

FRIES WITH EYES

WHOLE FRIED SMELT, TARRAGON AIOLI, HERBS (8)

MELUSINE COD CAKES

WILD ALASKAN COD, CELERIAC REMOULADE (16)*

FRIED OYSTERS

VADOUVAN CURRY AIOLI (16)*

LING COD

ASPARAGUS, NICOISE OLIVE, RADISH, AIOLI,
CURED EGG (23)*

BREAD & BUTTER

SEA WOLF SOURDOUGH & RYE (5)

CHEESE PLATE

BLEU D'AVERGNE "LA MEMEE", DINAH'S,
TOMME DE RILHAC, HONEY (16)*

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.