

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

## BAR MELUSINE'S GIVING TREE

BENEFACTS YOUTHCARE'S ADOLESCENT SHELTER PROGRAM AND CASA DE LOS AMIGOS.

PICK AN 'ORNAMENT' GIFT!

BRING BACK THAT ITEM WRAPPED AND PLACE IT UNDER OUR TREE (WITH TAG ATTACHED) BY FRIDAY, DECEMBER 22ND

### OYSTERS!

OLYMPIC WILD, LILLIWAUP, WA  
BAYWATER SWEET, THORNDYKE BAY, WA  
BONITA, ELD INLET, WA  
CALM COVE, TOTTEN INLET, WA  
TOTTEN, TOTTEN, WA  
BLUE POOL, HAMMA HAMMA RIVER, WA  
HAMA HAMA, HAMMA HAMMA RIVER, WA

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

### CHICORY SALAD

BERGER BASQUE, ANCHOVY VINAIGRETTE (11)

### ROASTED CARROTS

RADISH, FENNEL, PISTACHIO,  
ESPELETTE VINAIGRETTE (11)

### BUCKWHEAT CRÊPE

HOUSE SMOKED HAM, COMTÉ, APPLE,  
FENNEL, HAZELNUTS (15)

### QUARTER POUND BURGER

GRASS FED, DRY AGED BEEF,  
PICKLED FIG, AIOLI (9)\*

### FRITES

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

### STEAK TARTARE

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

### LAMB 'PRÉ-SALÉ'

THIN SLICED, SALT BRINED, SMOKED LAMB  
WITH SAUCE GRIBICHE (13)\*

### MELUSINE CRAB CAKE

DUNGENESS CRAB, BASIL AIOLI (22)\*

### ROASTED SUNCHOKES

ANCHOÏADE, ORANGE, WALNUTS (13)

### TROU NORMAND

A PETITE POUR OF CALVADOS BETWEEN  
DISHERS IN THE NORMAN TRADITION (7)

### FRIED FISH SKINS

IKURA, CRÈME FRAÎCHE (10)\*

### FRIED OYSTERS

VADOUVAN CURRY AIOLI (16)\*

### SPOT PRAWNS

ESPELETTE BUTTER (23)

### SMOKED CLAM TARTINE

PICKLED FENNEL, TARRAGON AIOLI,  
SOURDOUGH (14)\*

### MANILLA CLAMS

CELERY, SHALLOT, POTATO, CRÈME FRAÎCHE (16)

### CHEESE PLATE

TOMME DE CHEVRE AU MUSCADET,  
DINAH'S, FOURME D'AMBERT, QUINCE (16)\*

### BREAD & BUTTER

SEA WOLF SOURDOUGH & RYE (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.