



BELLINGHAM CIDER COMPANY

6 YEAR ANNIVERSARY

*\$85/DINNER FOR TWO

SOUP / SALAD

*PICK TWO SOUPS OR SALADS

KALE CAESAR (GF)

KALE, CAESAR DRESSING, FRIED CAPERS, CROUTON, PARMESAN

ARCADIAN GF VG (V) (DF)

ARCADIAN LETTUCE, GOAT CHEESE, ROASTED BEETS, PEPITAS, SHERRY VINAIGRETTE

CUP OF CLAM CHOWDER

\$85/ANNIVERSARY DINNER FOR TWO

TWO SOUPS/SALADS

ONE SMALL PLATE

TWO DINNER ENTREES

ONE DESSERT ENTREE

BCC CIDER / 5

FLIGHT OF CIDER / 12

SMALL PLATES

*PICK ONE SMALL PLATE

ROSEMARY PARMESAN

TRUFFLE FRIES (V) VG GF DF

ROSEMARY, SAGE, TRUFFLE OIL, PARMESAN, GARLIC AIOLI

ROMESCO CAULIFLOWER V GF

ORANGE, PICKLED FRESNO CHILIES, MINT, ALMONDS

PORK BELLY GF (DF)

SPICY JAM, CRACKED BLACK PEPPER, CHILI CRISP

GREEN CURRY MUSSELS DF (GF)

COCONUT MILK, MUSSELS, GREEN CURRY, CHILIES, CILANTRO, BRUSCHETTA, BAGUETTE

GLUTEN-FREE BREAD AVAILABLE UPON REQUEST

ENTREES

*PICK TWO DINNER ENTREES

GUAJILLO BRAISED SIRLOIN GF (DF)

ROASTED CARROTS, PAN JUS, CHILI CRISP, CILANTRO, SPICED FRIED POTATOES

CASCADIA MUSHROOM RISOTTO VG (GF) (DF)

WILD AND FORAGED CHANTERELLE AND OYSTER MUSHROOMS, KOHLRABI PESTO, ROMANO, MUSTARD GREENS,

RED LENTIL QUINOA SANDWICH V (GF)

RED LENTIL, GARBANZO, QUINOA, ROASTED SWEET POTATO CAKE, TZATZIKI, RAS EL HANOUT, PICKLED RED ONION, TOMATO, ALFALFA SPROUTS

SUB GF BUN 2 | SUB SALAD 3

BUTTERMILK BRINED CHICKEN & BROWN SUGAR WAFFLE

REAL MAPLE SYRUP, HONEY-SAGE BUTTER

TRUE COD

LOCAL MUSHROOM PICCATA, POTATO LATKE, GRILLED LEAK, AGRUMARTO

*DOUBLE R RANCH BURGER (GF) (DF) (V)

LOCAL WASHINGTON RAISED AND HANDPRESSED 1/2 LB BEEF, GARLIC AIOLI, WHITE CHEDDAR, TOMATO, LETTUCE, FRENCH FRIES, PICKLE

ADD CARAMELIZED ONION NC | SUB GF BUN 2
TRUFFLE FRIES + AIOLI 2 | SUB SALAD 3
ADD BACON 2 | SUB VEGAN PATTY NC

FRIED CHICKEN SANDWICH (GF)

WHITE CHEDDAR, LETTUCE, TOMATO, GARLIC AIOLI, FRIES

ADD BACON 2 | SUB GRILLED CHICKEN (GF)
ADD PORK BELLY 4 | SUB GF BUN 2
ADD EGG 3 | TRUFFLE FRIES + AIOLI 2
ADD HOT 2 | ADD CARAMELIZED ONION NC

DESSERT

*PICK ONE DESSERT ENTREE

BLACKBERRY MASCARPONE PANNA COTTA V

INFUSED HONEY, GREY SALT

SPICED APPLE MADELINE VG

SALTED ROSEMARY CARAMEL, MARCONA ALMONDS, APPLE CHIPS



FIERCELY LOCAL

PORTION SIZES MAY VARY FROM NORMAL DINNER MENU. THE ANNIVERSARY MENU AND SPECIALS WILL BE AVAILABLE FROM FEBRUARY 9TH TO FEBRUARY 29TH, 2024, WITH A BREAK DURING VALENTINE'S WEEK (FEBRUARY 14TH-18TH) PLEASE COMMUNICATE ANY DIETARY RESTRICTIONS WITH YOUR SERVER

V: VEGAN VG: VEGETARIAN GF: GLUTEN FREE DF: DAIRY FREE (V) / (VG) / (GF) / (DF): UPON REQUEST

9.22.23

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MIGHT INCREASE YOUR RISK OF FOODBORNE ILLNESS. THIS ITEM WILL BE COOKED TO CUSTOMER SPECIFICATIONS. / FOR ANY SEVERE ALLERGIES, INCLUDING CELIAC, PLEASE INFORM YOUR WAITSTAFF.