

**BREAKFAST (til 11 M-F; 12 on Sat)**

Oatmeal 5.00

Brown Sugar, Dried Cranberries, Pecans

Strata of the Day (Fri/Sat only) 5.25

Quiche of the Day 5.50

Scrambled Egg Panini 5.75

Your choice of Bacon or Sausage, Provolone

Double "Tater" Hash 6.75

Yukon Golds, Yams, Bacon, Onion, Red Bell Pepper & Thyme

Add 2 Eggs 3.00

Smoked Salmon Panini 7.00

Caper Mascarpone, Red Onions, Greens

Yogurt, Granola & Fruit 7.00

House-made Cherry-Nut Granola, Nancy's Honey Yogurt, Fresh Fruit

Frittata of the Day 7.50

French Toast 7.50

Macrina's Brioche, Orange-Honey Butter, Maple Syrup

SW 152nd Scramble 7.50

2 Eggs, Bell Pepper, Onion, Tomato, Black Beans, Warm Flour Tortilla

Add Chorizo 1.25

The 909 7.50

2 Eggs, 4 Strips of Bacon, 2 Slices of Toast

Bootcamp Breakfast 7.50

Spinach, Sauteed Vegetables, 2 Poached Eggs

Consuming raw or undercooked foods can cause illness.



Phone: (206) 243-7909

The Health Department would like you to know that eating raw or undercooked foods can cause illness.

## MID-DAY

Soup of the Day 3.75/5.50

Baked Rigatoni 9.00

Marinara, Mozzarella Cheese

Basil Pesto Pasta 9.50

Pinenuts, Parmigiano

Ravioli of the Day 9.50

Chicken Crepes 10.50

Artichokes, Sun-Dried Tomatoes,  
Ricotta, Basil Pesto Cream Sauce,  
Mozzarella Cheese

Crab Crepes 11.95

Roasted Red Peppers, Spinach,  
Parmesan, Tomato Cream Sauce,  
Mozzarella Cheese

### Salads

Add Chicken Breast 3.50

Romaine Hearts 4.50/7.95

Lemon-Garlic Dressing with Parmesan  
or Blue Cheese Dressing with  
Crumbled Blue Cheese

Seasonal Greens 4.50/7.95

Red Wine-Oregano Vinaigrette, Red  
Bell Pepper, Spiced Walnuts, Kal-  
amata Olives, Feta Cheese

Roasted Vegetable Salad 8.50

Seasonal Vegetables, Creamy Citrus-  
Rosemary Vinaigrette, Goat Cheese

Warm Cabbage Salad 9.50

Red Cabbage, Red Onion, Walnut  
Oil, Pancetta, Spinach, Goat Cheese,  
Walnuts & Balsamic

Grilled Chicken Salad 12.00

Greens, Balsamic Vinaigrette,  
Apples, Celery, Almonds, Dried  
Cranberries, Parmesan

Beef & Blue 12.95

Ribeye Steak, Artichokes, Red On-  
ions, Greens, Blue Cheese Dressing

Panini

Served with House Chips - sub fruit  
1.65

Panini of the Day M.P.

BLT 8.00

Classic with Mayo

The Best of Both Worlds 8.25

½ Club 909 with ½ Romaine Hearts  
or Cup of Soup

Vegetarian 8.95

Roasted Tomatoes, Niçoise Olives,  
Oregano, Fresh Mozzarella, Foccac-  
cia Bread

Club 909 8.95

Turkey, Bacon, Swiss Cheese, To-  
matoes, Greens

Smoked Salmon 8.95

Caper Mascarpone, Red Onions,  
Greens

Black Forest Ham 8.95

White Cheddar & Dijon

Prime Rib Baguette 10.95

Caramelized Onions, Sauteed Pep-  
pers, Horseradish Mayo, Provolone

American Kobe Beef Burger 12.00

Lettuce, Tomato, Mayo, Onions,  
Pickles

Add Cheese 1.00



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### Soft Drinks

Apple or Orange Juice 1.50

San Pellegrino - Limonata, Aranciata  
2.00

Mineral Water - Still or Bubbly 2.75

Coke/Diet Coke 2.25

Izze Sparkling Fruit Soda 2.50

Assorted Bottled Soda 2.50

Italian Soda (Orange, Raspberry)  
2.50

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## FALL/WINTER DINNER

Cool

Olives & Nuts 4.95

Marinated Kalamata & Niçoise  
Olives, Orange-Honey Almonds,  
Rosemary Walnuts

Bruschetta with 2 Toppings 7.50

Pepperonata; Yam & Spinach

Salumi Sampler 10.50

Mole & Black Pepper-Fennel Salami,  
Coppa, Greens, Fruit

Artisan Cheese Sampler 12.00

Smoked Salmon Plate 12.50

Gerard & Dominique Northwest  
and European Smoked Salmon,  
Horseradish Aioli, Pickled Onions,  
Crostitini

Warm

Soup of the Night 3.75/5.50

Butternut Squash and Leek Tart 8.50

Head of Roasted Garlic 8.50

Goat Cheese, Cherry Pepper, Crostitini  
Spanakopita 9.00  
Phyllo Dough, Spinach, Feta Cheese,  
Dill, Tzatziki Sauce

Warm Cabbage Salad 9.50

Red Cabbage, Red Onions, Walnut  
Oil, Pancetta, Spinach, Goat Cheese,  
Walnuts & Balsamic

Roasted Acorn Squash 10.00

Wild Rice & Sausage Filling, Sun-  
Dried Tomato Pesto

Pork Tenderloin Skewer 10.00

Greens, Tuscan Beans, Pinenut-  
Garlic-Currant Soffrito

Mushroom Turnover 10.00

Puff Pastry, Seasonal Mushrooms,  
Truffle Cream

Grilled Prawns on Couscous 12.00

Celery, Almonds, Olives, Moroccan  
Citrus Dressing

Veal Sweetbread Ravioli 12.00

White Wine Butter Sauce, Sage,  
Parmigiano

## SALADS

Romaine Hearts 4.50/7.95

Lemon-Garlic Dressing with  
Parmesan or Blue Cheese Dressing  
with Crumbled Blue Cheese

Seasonal Greens 4.50/7.95

Red Wine-Oregano Vinaigrette, Red  
Bell Pepper, Walnuts, Kalamata  
Olives, Feta Cheese

Roasted Vegetable Salad 8.50

Seasonal Vegetables, Creamy Citrus-  
Rosemary Vinaigrette, Goat Cheese

Beet Salad 9.00

Roasted Beets, Oranges, Fennel,  
Gorgonzola, Pistachio-Orange  
Vinaigrette

Beef & Blue 13.50

Ribeye Steak, Artichokes, Red  
Onions, Greens, Blue Cheese  
Dressing

## HEARTIER FARE

Chicken Crepes 10.50

Artichokes, Sun-Dried Tomatoes,  
Ricotta, Basil Pesto Cream Sauce,  
Mozzarella Cheese

Crab Crepes 11.95

Roasted Red Peppers, Spinach,  
Parmesan, Tomato Cream Sauce,  
Mozzarella Cheese

American Kobe Beef Burger 12.00

Lettuce, Tomato, Mayo, Onion,  
Pickles Add Cheese 1.00



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Rigatoni 14.00

Ground Italian Sausage, Peppers,  
Onions, Ricotta, Sun-Dried Tomato  
Pesto

909 Meatloaf 15.00

Ground Kobe Beef, Ground Buffalo,  
Bacon, Tangy BBQ Sauce, Yukon  
Gold Mashers

Chicken Breast 17.50

Bacon-Mushroom-Potato Hash,  
Herbed Stock Reduction Sauce

Rabbit Thigh 18.00

Green Olives, Fennel, Gremolata  
Bread Crumbs, Fettucine

Duck Confit 18.00

Farro, Dried Figs, Shallots, Fruit  
Vinegar Sauce

Veal Medallions 24.00

Huckleberry-Red Wine Reduction,  
Sweetbread Ravioli

12 oz. Ribeye Steak 24.00

Spinach, Roasted Potatoes, Truffle  
Butter

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dercooked foods can cause illness.

**FALL LATE NIGHT**  
**Served Fri & Sat after 10pm**

**COOL**

Olives & Nuts 4.95

Marinated Kalamata & Niçoise  
Olives, Orange-Honey Almonds,  
Rosemary Walnuts

Bruschetta with 2 Toppings 7.50  
Pepperonata; Yam & Spinach

Salumi Sampler 10.50  
Mole & Black Pepper-Fennel Salami,  
Coppa, Greens, Fruit

Artisan Cheese Sampler 12.00

**WARM**

Soup of the Night 3.75/5.50

Butternut Squash and Leek Tart 8.50

Head of Roasted Garlic 8.50  
Goat Cheese, Cherry Pepper, Crostini

Spanakopita 9.00  
Phyllo Dough, Spinach, Feta Cheese,  
Dill, Tzatziki Sauce

Panini of the Night 9.00

Mushroom Turnover 10.00  
Puff Pastry, Seasonal Mushrooms,  
Truffle Cream

Veal Sweetbread Ravioli 12.00  
White Wine Butter Sauce, Sage,  
Parmigiano



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