


The ATTIC

AT SALISH LODGE & SPA

SMALL PLATES & SHAREABLES

ARTISANAL CHEESE PLATE \$26
three selected cheeses, fennel chili roasted nuts,
dried fruits, honeycomb, croccantini
add charcuterie \$13

 SIMPLE GREEN SALAD \$11
preserved tomato, radish, Salish honey vinaigrette

KALE CAESAR \$15
grana, lemon, crouton, black garlic dressing

ARTICHOKE DIP \$19
smoked salmon, spinach, Beecher's cheese,
flatbread

SALISH CLAM CHOWDER \$10
clams, bacon, red potatoes, peasant bread

TOMATO SOUP \$8
olive oil, basil, peasant bread

PIZZAS

MARGHERITA \$28
basil, tomato, fresh mozzarella, grana

CURED MEAT \$28
Coro cured meats, goathorn peppers,
pomodoro, mozzarella, grana

WILD MUSHROOM \$28
cured olive, pickled peppers, mozzarella,
grana, balsamic

DESSERTS

FLOURLESS CHOCOLATE CAKE \$11
baked ganache, whipped cream, chocolate pearls

DAMN FINE CHERRY PIE \$11
inspired by Salish Lodge's starring role in
"Twin Peaks"
à la mode \$2



Look for the Salish bee to guide you to menu items that feature honey from our own hives.

** Consuming raw or undercooked meats, poultry seafood, shellfish or eggs may increase your risk of foodborne illness.*

A 20% taxable service charge will be added to parties of six or more. 100% of the service charge will be distributed to service personnel. An additional 3% taxable surcharge will also apply to all food items, 100% of which will be distributed to our culinary team and dishwashers working behind the scenes.