

PACKERS KITCHEN + BAR

BITES MENU

TRUFFLE FRIES WITH AIOLI 14

CAESAR SALAD 18

+12 add smoked salmon

GF Upon Request

GIGANTE BEAN & TANGERINE OLIVE SALAD 14

VE, GF

HOUSE SMOKED SALMON MOUSSE WITH CROSTINI 22

SMASH BURGER 16

brioche bun | homemade ketchup | caramelized onions | cheddar cheese | french fries

+7 add patty

+3 add bacon

RED CRAB SALAD TARTLET 26

FISH AND CHIPS 35

halibut | french fries | vegetable slaw | tartar sauce

PAN SEARED MARKET FISH 39

dungeness crab | toasted fregola salad | chive emulsion | seasonal vegetables

KALBI STEAK BITES & FRITES 21

CHARCUTERIE & ARTISAN CHEESE 32

+12 add smoked salmon

NEW ENGLAND CLAM CHOWDER 11 | 16

razor clams | crab meat

MANHATTAN CLAM CHOWDER 12 | 20

razor clams | fin fish | prawns

+5 avenue sourdough bread bowl

SEASONAL ROTATING DESSERT 15

Ask your server for today's selection.

VE Upon Request

**Consuming raw or undercooked food can lead to food-borne illnesses. \$5 split fee is automatically charged for all kitchen plated items. 20% taxable service charge will be automatically added to parties of 6 or more. All parties of 10 or more will be given one check unless stated otherwise by the server.*

ARTISANS WE LOVE TO WORK WITH:

Avenue Bread • Bellwood Farms • Spotted Owl Farm • Bellingham Pasta Company • Cascade Blueberry Farm • Cascadia Mushrooms • Lummi Seafood • Judd Cove Oyster Farm • Ferndale Farmstead • Grace Harbor Farms • Perfect Hazelnut Farm • Twin Sisters Creamery

