

O F F S E A S O N

ARCHIPELAGO SALAD

LOCAL TROUT & POTATOES,
SOFT-BOILED EGG, CAPERS, PICKLES,
GREEN GODDESS SAUCE

-18-

FISH PLATE

HOUSE MADE HOT & COLD-SMOKED
TROUT, GRAVLAX,
FRESH BAKED ARCHIPELAGO BREAD

-20-

FISH SOUP ☺

LOCAL TROUT & POTATOES,
HOUSE MADE STOCK, CREAM,

-16-

BREAD BASKET

FRESH BAKED ARCHIPELAGO &
MILK BREAD, SMOKED BUTTER

-6-

FRIES -6- BACON/CHEESE -1-

MAIN

CHICKEN BURGER ☺

FRIED BUTTERMILK THIGH,
OUR BAKED POTATO BUN,
FENNEL-APPLE SLAW,
FERMENTED CHILI MAYO

-22-

BEEF BURGER ☺

SMASHED LOCAL AGED BEEF,
OUR BAKED POTATO BUN,
GARLIC CONFIT AIOLI, CHEDDAR,
BACON-JALAPEÑO JAM

-24-

SERVED WITH FRIES

DESSERT

DARK CHOCOLATE MOUSSE

OLIVE OIL, SEA SALT,
BERRIES & FRUITS COULIS

-14-

SHAPED BY THE ARCHIPELAGO, WE WORK WITH FRESH, LOCAL
INGREDIENTS AND A STRONG COMMITMENT
TO HOUSE-MADE CRAFTSMANSHIP,
FEATURING OUR OWN BAKED GOODS AND SMOKERY.