



Starters and Sharing Plates

Crab Cakes

Loaded with crab, served with roasted red pepper aioli and a dab of greens 15

Signature Mussels **gf**

Local Penn Cove mussels with white wine butter sauce, bacon, shallots and green apples 12

Mediterranean Platter **veg, gf-available***

Tapenade, white bean hummus, Dukkah spice dip and olive oil, caperberries, cucumbers, feta and grilled pita 14

Spicy Shrimp and Grits **gf**

With chorizo 12

Charcuterie Board

Soppressata, hard salami, Manchego cheese, Brie, fig jam, red grapes, Marcona almonds and grilled french bread 16

Mac and Cheese **gf-available***

Classic comfort food - three cheeses and toasted bread crumbs 8

Buttermilk Fried Chicken Strips **gf-available***

Buttermilk fried all-natural chicken with a dab of fries 10

Parmesan Truffle Fries **gf**

White truffle oil, herbs and shaved parmesan with peppercorn aioli 7

Signature Brussels Sprouts **veg, gf**

Caramelized with shallots and balsamic glaze 6

Sweet Potato Fries **veg, gf**

With roasted red pepper aioli 7

House Favorites

French Onion Soup

A classic with French bread and Gruyere cheese 9

Clam Chowder **gf**

We've been told it's the best in the world! Loaded with clams, plus potatoes, bacon, onion & celery 6/9

Classic Fish and Chips **gf-available***

Pacific true cod, fries, house tartar, malt vinegar 12

Baja Tacos **veg-available, gf**

Two marinated, baked Pacific cod tacos with cabbage salad, cilantro-jalepeño and Sriracha aiolis, plus a side salad (sub tofu for vegetarian) 14

Margherita Lahvosh **veg**

Oven-baked with mozzarella, fresh basil, tomatoes and basil pesto oil 10

Signature Buttermilk Fried Chicken **gf-available***

A classic with an all-natural local chicken breast, mashed potatoes, vegetable du jour, house-made gravy 18

Signature Grilled Steak Sauté **gf**

All-natural USDA Strip steak, served with a sautéed medley of red wine-braised hearty greens, roasted potatoes and gorgonzola cheese 22

Salad Building

House **veg, gf-available***

Dijon balsamic dressing, organic greens, radishes, shaved fennel, cherry tomatoes, croutons 6

Caesar **gf-available***

A classic with house made dressing and croutons, shaved parmesan 7/9

Wedge **gf-available***

Iceberg wedge, cherry tomatoes, crispy bacon, gorgonzola crumbles, croutons and bleu cheese dressing 10

Buttermilk Fried Chicken Salad **gf-available***

Fried all-natural local chicken with organic field greens, avocado, tomatoes, bacon and ranch dressing (grilled chicken, if you prefer) 14

Additional Salad Toppings**

Grilled or Fried Chicken 8, Salmon 12, USDA Choice Steak 10, Crab Cakes 14, Shrimp 7, Bacon 3, Grilled Island Springs Tofu 7, Fried Egg 2, Half Avocado 2

Dressings

Dijon Balsamic Vinaigrette, Bleu Cheese, Ranch, Caesar

**All chicken, beef and eggs served at The Hardware Store are all-natural and hormone free.

Burgers and Sandwiches

The Classic Burger **gf-available***

All-natural local ground beef, cheddar cheese, tomato, lettuce, pickles, red onion and mayo on a Macrina Bakery brioche bun, served with fries 12

Signature House Burger **gf-available***

All-natural local ground beef, caramelized onions and mushrooms, Havarti cheese, lettuce, tomato and peppercorn aioli on a Macrina Bakery brioche bun, served with fries 14

Spicy Chicken Sandwich **gf-available***

Grilled chicken, Mae Ploy marinade, Sriracha aioli, fresh basil, lettuce and tomato on a Macrina Bakery ciabatta bun, served with fries 14

Falafel Pita Sandwich **veg, gf-available***

House-made falafel balls, organic greens, cucumbers, feta cheese, red onion and tzatziki sauce on a pita, served with fries 12



Fresh everyday

Dinner Entrées

SEE OUR FRESH SHEET
for a nightly selection
of seasonal dinner entrées



Enjoy Have a Great Glass of Wine!

Whites

House White 7

Chardonnay - Sawtooth Winery - ID 8

Pinot Grigio - Torre di Luna - Italy 8

Sauvignon Blanc - Nicolas Idiart - France 9

Sauvignon Blanc - Dashwood - New Zealand 12

Chardonnay - Vignalta - Italy 14

Reds

House Red 7

Merlot - Waterbrook - WA 8

Chianti Rufina - Villa Travignoli - Italy 8

Malbec - Zolo - Argentina 9

Cabernet Sauvignon - Ramsay - CA 10

Pinot Noir - Foris - OR 12

'Eclipse' Red Blend
Palouse Winery - Vashon 12

'Aah!' Syrah - Palouse Winery - Vashon 12

'Final Final' Red Blend - Efeste - WA 15

Rosés

Harmonie de Gascogne Rosé
Domaine de Pellchaut - France 7

Rosé Brut
Clara C Fiori - Italy 10

Bubbles

Brut - Paul Buisse La Bulle - France 7

Prosecco - Rive Della Chiesa - Italy 9



We LOVE to Cater!

Delicious Selections
Call us at 463-1800
thsrestaurant.com



Can't Join Us?
Order food to go!

We are happy to split plates - \$4
veg: vegetarian, **gf:** gluten-free

***gf-available** there is an additional charge for gf ingredients, please ask your server.

Have an allergy? Tell us! Carefully prepared gluten-free, dairy/egg free options are available on many dishes. Just ask!

Our friends at the Health Department would like you to know that consuming raw or under-cooked meat & eggs can pose a serious health risk.