

The Sitting Room

108 W Roy St 98119-3830 · +12062852830 · Updated: Jan 14, 2026

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ASSIETTES 19

Pate Au Poivre Noir	\$8.50
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fresh country style artisan pate made with free-range nitrate-free pork and all natural ingredients. served with cornichons and dijon mustard.

Classic Salami	\$8.50
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a featured selection of salami served with cornichons, olives and dijon mustard.

European-style Smoked Salmon	\$10.00
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european cold-smoked wild salmon, served with sliced english cucumbers, capers, dill creme fraiche and a lemon wedge.

Grilled Sausage & Lentils	\$9.50
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split grilled sausage bedded on warm french green lentils seasoned with shallots and vinaigrette.

Artisan Cheeses	\$9.50
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three artisan cheeses served with a selection of accompaniments. (v)

Tartine	\$8.50
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split french baguette lightly baked with prosciutto, fig preserves and gorgonzola.

Chef's Antipasti	\$10.00
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chef's selection of meat, fruit, artisan cheese, peppers, tapenade, olives and accompanier. (v option)

Panini	\$10.00
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grilled organic multi-grain bread with a rotating selection of sandwich ingredients served with seasonal greens. (v option)

Bruschetta	\$8.00
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grilled bread topped with our own selection of fresh ingredients.

Pasta With Pesto Bechamel	\$8.50
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five cheese tortalini pasta with pesto bechamel. (v)

Prosciutto Plate	\$9.50
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prosciutto, quince paste and small seasonal greens with fresh orange sections.

Caprese	\$8.50
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fresh mozzarella, tomatoes and basil drizzled with balsamic-fig reduction and olive oil. (v)

Tapenade & Croccantini	\$6.00
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mediterranean olive spread made with french nicoise olives, fresh herbs and garlic served with rosemary croccantini. (v)

Kahlua Pecan Brie	\$9.50
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pan warmed goat brie in a kahlua pecan sauce served with our french bread. (v)

Chorizo, Blue Cheese And Date Salad	\$9.50
warm chorizo, crumbled valdeon spanish blue cheese , dates and seasonal greens with pomegranate molasses.	
Mediterranean Olives	\$4.00
an assortment of mediterranean olives marinated in a brine of herbs and spices.	
Classic Green Salad	\$5.50
seasonal greens tossed with house vinaigrette. (v)	
Roasted Beet Salad	\$8.50
roasted beets and goat cheese with orange vinaigrette on a bed of mixed greens. (v)	

Soups	AVAILABLE OPTIONS
please see the slate board or ask your server as selection changes. (v option)	Cup: \$4.00
	Bowl: \$6.00

DESSERTS 2

Housemade Chevre Ice Cream	AVAILABLE OPTIONS
served with seasonal topping.	\$6.00
	A La Mode: \$3.00
Chocolate Mousse	\$6.00
with sea salt and featured topping.	

OTHER DESSERT SPECIALTIES 8

Brandy Alexander
Tiramisu
Grasshopper
Sparkling Ruby
Chocolate Cake Martini
Gin Genie
Lavendar French 75/76
Mystical Hot Toddy