

OLD STOVE

BREWING CO

PIKE PLACE MARKET

Lunch Combos

Choice of two | 14

Choice of three | 19

Mon - Fri | 11am - 3pm

*must include soup or salad

Soup

Old Stove Clam & Bacon Chowder

Old Stove scratch recipe made with our Amber Waves

Soup du Jour

From our morning stroll though Pike Place Market

Salad

Field Greens

Tomato, cucumber, balsamic vinaigrette

Delicata Squash

Columbia Barley, roasted squash, arugula, pomegranate, mustard tahini vinaigrette, goat cheese

Pizzettas

Mozzarella, tomato sauce, basil

Pepperoni, mozzarella, tomato sauce

Chicken sausage, roasted garlic, parmesan

Half Sandwich

Chicken Melt

Grilled Sunrise chicken, Beecher's cheddar, braised onion, lettuce, tomato, roasted shallot aioli, potato bun

Reuben

House corned beef, house 1000 island, Uli's Sauerkraut, sour rye, house smoked swiss

Salmon + Crab BLT

House made salmon and crab cake, cherrywood bacon, lemon aioli, sea salt tomato, arugula, ciabatta

Happy Hour

Mon - Thu | 8pm - Close

\$1 off pints

1/2 off bottles of wine

Pedrosillano Hummus

Local garbanzos, marinated olives, Mama Lil's peppers

\$5

Fire Roasted Pretzel Bites

Beecher's cheddar sauce, Old Stove mustard

\$5

Wood Oven Pizzas 1/2 off

Mozzarella, tomato sauce, basil

Pepperoni, mozzarella, tomato sauce

Chicken sausage, roasted garlic, parmesan

Wild mushroom, caramelized onion, goat cheese

Brunch

Sat - Sun | 11am - 3pm

Wood Oven Frittata

Choose up to 4 ingredients: bacon, sausage, soppressata, bell peppers, onions, mushrooms, spinach, tomato, goat cheese, cheddar, pepperjack, mozzarella

\$15 | add item \$2

Huevos Rancheros

Black beans, house ranchero, fried tortilla, pepperjack, 2 eggs any way, sour cream, avocado

\$15

Cinnamon Roll Waffles

Bourbon cream cheese glaze, Washington apple compote, hazelnut streusel

\$12 | add fresh berries \$3

Old Stove Breakfast

2 eggs any way, bacon, sausage, breakfast potatoes

\$14

Wagyu Steak & Eggs

Akaushi strip loin, 2 eggs any way, breakfast potatoes

\$21

Yogurt Parfait

Greek yogurt, seasonal fruit & berries, house granola, local honey

\$11

"Avocado Toast"

Mashed avocado, olive relish, goat cheese, piquillo peppers, evoo, served with flatbread

\$14

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

All menu items are made in house with locally sourced, artisanal products whenever possible.

20% gratuity will be added to parties of 8 or more

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Small Plates

HAMA HAMA OYSTERS chilled: cucumber ginger mignonette, sriracha cocktail | baked: ranchero, pretzel breadcrumbs, cilantro | 18/32


CHEESE & CHARCUTERIE BOARD chef's seasonal selection of PNW cheeses, cured meats, and accompaniments | 19

OLD STOVE WINGS *GF house bleu dressing, pickled veggies, Old Stove buffalo sauce | 13

MUSSELS & CLAMS Penn Cove mussels, Hama Hama clams, Citra Ale, chili, chorizo, green onion, grilled bread | 17

PRETZEL BITES served with house-made Beecher's cheddar cheese sauce and Old Stove mustard | 8 

WOOD OVEN ROASTED NUTS *GF Pike Place Market mixed nuts, sea salt | 9 | add marinated olives \$3 

BAKED CHICKEN MEATBALLS tomato soffritto, parmesan, goat cheese, mozzarella | 12 

Soups, Salads, Veggies

SOUP DU JOUR fresh ingredients from the market, ask your server! | 8

CLAM & BACON CHOWDER scratch recipe made with our Amber Waves Ale | 9

PEDROSILLANO HUMMUS *VG local garbanzos, marinated olives, Mama Lil's Peppers, pepperoncini, wood oven pita | 11

CARAMELIZED BRUSSELS SPROUTS *GF sweet and sour glaze, chili candied almonds, apple mustard vinaigrette | 9

TIM MOORE'S CAESAR SALAD romaine, wood oven sourdough croutons, parmesan, house caesar 'vinaigrette' | 9

add chicken 7 | salmon 12 | prawns 12

Sandwiches

add avocado 2 | wild mushrooms 3 | bacon 3

OLD STOVE BURGER Washington beef, Tillamook cheddar, caramelized onion, Old Stove sauce, Grand Central bun | 16

CHICKEN MELT Sunrise chicken, Beecher's cheddar, red wine braised onion, lettuce, tomato, roasted shallot aioli, Grand Central bun | 15

HOUSE REUBEN house corned beef, 1000 island, Uli's sauerkraut, sour rye, house smoked swiss, 'everything fries' | 18

SALMON + CRAB BLT salmon and crab cake, cherrywood bacon, lemon aioli, sea salt, tomato, arugula, Grand Central ciabatta | 19

Wood Oven Pizzas

MOZZARELLA, OLD STOVE TOMATO SAUCE, BASIL | 12

WILD MUSHROOM, CARAMELIZED ONION, GOAT CHEESE, PARSLEY | 14


PEPPERONI, MOZZARELLA, OLD STOVE TOMATO SAUCE | 14

HOUSE CHICKEN SAUSAGE, ROASTED GARLIC, PARMESAN, OLD STOVE TOMATO SAUCE | 14

MARKET SEASONAL PIZZA | MP

Large Plates

FISH & CHIPS Belgian Blonde batter, Blue North cod, house tartar | 21

PAELLA VALENCIAN bomba rice, chicken, chorizo, Penn Cove mussels, Hama Hama clams, gulf shrimp, crostini | 25 

PORK SHANK OSSO BUCCO Citra and saffron braise, barley, cabbage, Uli's sauerkraut, preserved lemon gremolata, grilled bread | 24

CATCH OF THE DAY seasonal fish, market vegetables | MP

MARKET BUTCHERS CUT Chef Frank's daily selection | MP

Desserts

APPLE BREAD PUDDING Washington Granny Smith apples, cinnamon maple syrup, oatmeal stout ice cream | 8

S'MORE CROQUETTES gooey dark chocolate, graham cracker breading, rosemary caramel, marshmallow fluff | 9

ICE CREAM & SORBET 3 scoops from our seasonal selection, cookie crumble, fresh berries | 7