
SMALL PLATES

Medjool Dates en Brochette 6
Smoked Bacon, Goat Cheese, Balsamic

Crispy "Truffles" 5
Yukon Potato, Truffle Cheese, Truffle Aioli

*Painted Hills Beef Tartare** 7.5
Sunny Side Up Quail Egg

*Wood Roasted Gulf Prawns** 10
Chorizo, Caperberries and Plenty of Garlic

Castelvetro Olives 4

Sea Salt Roasted Almonds 4

*Marinated White Anchovies** 7
Cucumber, Chow-Chow

Cornmeal Fried Chicken Livers 6
Piquillo Pepper, Herb Aioli

Hickory Smoked Chicken Wings 9
Mikey's White BBQ Sauce

Hand-cut Fries or Sweet Potatoes 5
Sea Salt and Three Dipping Sauces

Sazzy Spiced Mixed Nuts 4

House Made Dill Chips 2

CHARCUTERIE AND CHEESES

Rustic Pork Pâté 7
Grain Mustard, Cornichon

Chicken Liver Mousse 6.5
Mostarda

Grilled Andouille Sausage 7
Hot Mustard, Bread & Butter Pickles

Selection of Cured Meats 3/oz
Chef's mixed plate 14

Oozing St. Andre and Toast 10
French Triple Cream

Artisan Cheeses 3/oz
Chef's mixed plate 10

SLIDERS

*Special Grind Hamburgers** Cabernet Onions, Aged White Cheddar, Garlic Aioli 6.5

BBQ Pulled Pork Aged Cheddar and Bread & Butter Pickles 6.5

Mini Sourdough Grilled Cheese Tomato Coulis 5.5

TAYLOR SHELLFISH FARMS OYSTERS*

Served Raw with Mignonette and Cocktail Sauces. Our selection will change daily.
2 each / 24 per dozen

WOOD FIRED PIZZAS

White Olive Oil, Fontina, Mozzarella, Chèvre, Garlic, Red Chile Flakes, Parsley 10

Simplicity Tomato Reduction, Mozzarella, Baby Tomatoes, Basil 10

Sopressata Specialty Salami, Crimini Mushrooms, Red Sauce 12

Andouille Housemade Sausage, Sweet Onion Marmalade, Fontina, Tomato Confit 11.5

1101 fourth ave
seattle, wa.98101
phone 206/624.7755
fax 206/624.0050

Sazerac

www.sazeracrestaurant.com *Meats, eggs or shellfish that are served raw or undercooked to your specification may increase your risk of food borne illness, especially if you have certain medical conditions.