

# LOAM

## DINNER

### STARTERS

#### Herb Focaccia \$8

Herbs & Durant Arbequina Olive Oil. Veg.

#### Lamb Empanada \$10

Pasture Raised Lamb, Eggs, Olives, Roasted Peppers, Potato, Chimichurri, House Pastry Crust.

#### Mole Chicken Nachos \$16

House Tortilla Chips, Rose Harissa Mole, Traeger Smoked Chicken, Farm Slaw, House Salsa, Cotija. GF.

#### Spinach & Arugula Salad \$14

Bernard's Farm Spinach & Arugula, Pickled Rhubarb, Fresh Oregon Strawberries, Chevre, Salted Marcona Almonds, & Bramble Vinaigrette. GF.

### MAINS

#### Lamb Burger \$18

6oz. Pasture Raised Smashed Lamb Patties, Chevre, House Cured Bacon Jam, Aioli\*, on a House Brioche Bun. Served with Smashed Red Potatoes.

#### Oyster Mushroom & Smoked Chicken Pot Pie \$26

Traeger Smoked Pasture Whole Chicken Pieces, Left Coast Fresh Oyster Mushrooms, Draper Farms Root Veggies in a Light Creamy Broth, Topped with House Made Pastry Crust. (May be made Vegetarian.)

#### Maple Smoked Pork Loin \$36

Mustard & Tarragon Crusted Smoked Pasture Pork Loin, Carrot Puree, Draper Farm Roasted Spring Vegetables. GF.

#### Eola Crest Cattle Coulotte Steak \$32

8 oz Eola Crest Cattle Coulotte Steak, Bernard Farm's Fingerling Potatoes, & Roasted Farm Vegetables. GF.

### SWEETS

#### Chocolate Mousse Hazelnut Torte \$14

Three Layered Flourless Torte, Chocolate Mousse Topped with Ganache. GF.

#### Citrus Zeppole \$12

Three Sugar & Cinnamon Tossed Zeppole & House Lemon Curd.

Menu proudly prepared by Chef de Cuisine Corey Taylor & Hospitality curated by Kim Lattig.

\*\*Wild mushrooms are not an inspected product.

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

Our culinary team politely declines any substitutions made to the menu. Adaptions based on allergies may be accommodated.

Automatic 20% Gratuity added to parties of 8 or larger.