LOAM
DINNER

STARTERS

Sourdough Herb Focaccia Half $7/Full $10
Housemade Focaccia, Freshly Baked. Herbs & Durant Extra Virgin Olive Oil. Veg.

Early Fall Salad $18
Mac Grown Honeycrisp Apples, Roasted Delicata Squash, Amity Grown Candied Walnuts, Whipped Chevre, & Pomegranate Vinaigrette. GF.

Wild Lions Mane Mushroom** & Sweet Potato Tempura $14
Chef Foraged Lions Mane Mushrooms**, Mac Farmers Market Sweet Potatoes, Gluten Free Tempura Batter & Tentsuyu. GF.

Chorizo & Clams $18
NW Manilla Clams, Housemade Chorizo Lardons, Garlic, White Wine, Butter & Sourdough Focaccia. GF.**

Polenta Bravas $14
Creamy Polenta Bites— Fried, Jimmy Nardello Romesco, Rose Harissa, Sweet Pimenton & Housemade Crème Faîche. GF.**

MAINS

Smoked Chicken & Wild Mushroom** Pot Pie $33
Lincoln City Foraged Lobster & Chanterelle Mushrooms**, Farmers Market Veg, Creamy Veg Stock, Smoked Mary's Chicken Thigh Meat & Housemade Pastry Top. (Veg.**)

Cedar Plank Salmon $34
Skuna Bay Salmon — Marinated, Roasted on a Cedar Plank, Wild Rice Pilaf, Roasted Veg, & Herb Verde Oil. GF.

Wagyu Coulotte $42
Snake River Farms Wagyu Coulotte —Pan Seared, Whipped Garlic Yukons, Roasted Veg, & Chimichurri. GF.

SWEETS

Apple Zeppole $12
Classic Vanilla Zeppole, Spiced Apples, Chai Anglaise & Powdered Sugar. GF.

Raspberry Clafoutis $12
Classic Dutch Baby Cast Iron Baked Clafoutis, Raspberry Studded, Matsutake** Mushroom Ice Cream. GF.

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.