

LOAM

DINNER

STARTERS

Sourdough Herb Focaccia \$8

Housemade Focaccia, Freshly Baked. Herbs & Durant Arbequina Olive Oil. Veg.

Oyster on the Half Shell* \$3 each

PNW Oyster*. Served with House Mignonette. GF.

Spring Frisee Salad \$14

Even Pull Farm Frisee, Spinach & Spring Mix, Pickled House Foraged Fiddlehead Ferns, Feta, Red Onion, Rye Crouton Bits & Sweet Shallot Vinaigrette.

Bulgogi Ribs \$18

Korean Style Bulgogi Marinated Short Ribs, Housemade Pickles & Slaw. GF.

Sweet Potato & Delicata Squash Tempura \$14

Even Pull Farm Delicata Squash, Sweet Potato, Gluten Free Tempura & Tentsuyu. GF.

Duck Confit Empanada \$10

Peruvian Style Empanada filled with Confit Duck, Potato, Peppers, Olives, and Egg in our Housemade Pastry Crust.

MAINS

Lamb Burger* \$18

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

Cedar Plank PNW Salmon \$32

PNW Caught Skuna Bay Salmon, Spiced Fluffy Pilaf, Roasted Veg & Herb Verde. GF.

'Nduja Tortellini \$26

Housemade Farm Egg Pasta, Housemade Spicy 'Nduja Paste & Ricotta Filling, Creamy Tomato Vodka Sauce & Romano.

Eola Crest Cattle Coulotte Steak* \$32

Eola Crest Cattle Coulotte Steak Pan Seared*, Chimichurri, Confit Even Pull Farm Potatoes, Roasted Spring Vegetables. GF

Smoked Chicken & Lions Mane Mushroom Pot Pie \$25

Traeger Smoked Chicken Thigh, Left Coast Fresh Dayton Grown Lions Mane Mushrooms, Farmer's Market Veggies and Local Root Veg Puree, Topped with House Made Pastry Crust. (can be prepared vegetarian & gluten free)

SWEETS

Chevre Zeppole \$14

Chevre Italian Donut Holes, Lemon Curd, Vanilla Sugar.

Chocolate Mousse \$14

Classic Chocolate Mousse & Bergamot Smith Tea Chantilly Cream. GF.

SATURDAY DATE NIGHT SPECIAL

Available every Saturday
from 5-8pm. Ask your
server what the special is!

\$50 to Share for Two
Salad
Split
Entree
To Share
Dessert
To Share

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.