

LOAM

DINNER

STARTERS

Sourdough Herb Focaccia Half \$7/Full \$10

Housemade Focaccia, Freshly Baked. Herbs & Durant Extra Virgin Olive Oil. **Veg.**

Caramelized Tomato Panzanella \$18

Caramelized Gratefull Gardens Heirloom Tomatoes & Fresh Sungold Tomatoes, Local Greens, Herb Vinaigrette, Warm Sourdough Croutons, & Pickled Red Onions. **Veg.**

Elote Arancini \$7

Classic Arborio Rice, Roasted Local Corn, Whipped Ricotta, Lincoln City Lobster Mushrooms, Breadcrumbs, Padron Aioli, Cotija & Tajin. **Veg.**

Peach & Padron Crostini \$16

Toasted House Challah, Grilled Baird Peaches, Housemade 'Nduja Spread, Garlic Ricotta, Roasted Padrons, & 40 Yr. Aged Balsamic.

Blistered Padrons \$14

Pan Fried Gratefull Gardens Padron Peppers, Lemon Aioli, Sea Salt. **GF. Veg.**

MAINS

Crab Ravioli \$48

Housemade Farm Egg Pasta, PNW Dungeness Crab, Housemade Ricotta, Garlic Herb & Champagne Butter Sauce.

Cedar Plank Salmon \$34

Skuna Bay Salmon — Marinated, Roasted on a Cedar Plank, Herb Rice Pilaf, Summer Succotash & Herb Verde Oil. **GF.**

Wagyu Coulotte \$42

Snake River Farms Wagyu Coulotte — Pan Seared, Whipped Garlic Yukons, Summer Succotash, & Chimichurri. **GF.**

Harissa Lamb T-Bones \$36

Local Blue Goat Farm Raised Lamb T-Bone Chops (2), Caramelized Tomatoes, Eggplant, Lemon Herb Frascarelli Pasta.

Bone-In Pork Chop \$34

Lan-Roc Farms Bone-In Pork Loin, Brined & Roasted, Corn & Lobster Mushroom Risotto, Succotash & Baird Peach Mustarda. **GF.**

SWEETS

Blueberry Clafoutis & Ice Cream \$14

Classic Cast Iron Baked to Order Clafoutis, Our Legacy Farm Blueberries, Ground Cherry Vanilla Ice Cream. **GF.**

Peach Upside Down Cake \$14

Buttermilk Cake, Brown Sugar Butter Peaches, Raspberry Chantilly Cream.

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.