

# LOAM

## DINNER

### STARTERS

#### **Sourdough Herb Focaccia \$10**

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

#### **Heirloom Tomato Panzanella \$18**

Even Pull Farm Salad Mix, Farmers Market Heirloom Tomatoes, Lightly Warm Sourdough Croutons, & Herb Vinaigrette.

#### **Summer Bruschetta \$20**

Sourdough Focaccia, Burrata, Grateful Gardens Sungold Tomatoes & Shishito Peppers, Baird Sweet Sue Peaches, & 40 yr Balsamic Glaze.

#### **PNW Fresh Mussels \$22**

Fresh PNW Willapa Mussels, Housemade Lardons, Garlic, White Wine & Herbs with Housemade Sourdough Focaccia. GF.

#### **Sweet Corn Elote \$14**

McMinnville Grown Draper Farms Corn Blistered a la Plancha, Padron Aioli, Cotija & Tajin Seasoning. GF.

#### **DATE NIGHT SPECIAL**

**\$69**

Fridays from 5-8pm. Until  
sold out.

*Tonight's Featured Entree:*

#### **Fried Chicken**

Served with  
Mashed Yukon Golds, Farm  
Vegetable Slaw, House  
Pickles & Padron  
Cornbread

### MAINS

#### **Lamb Burger \$20**

Blue Goat Farms Amity Grown Lamb, House Brioche Bun, Aioli, Bacon Jam & Chevre. Fried Potatoes.

#### **Cedar Plank PNW Salmon \$36**

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

#### **Summer Rockfish Tacos \$24**

Lime Tequila Marinated Fresh PNW Rockfish, Fresh Housemade Tortillas, Farmers Market Veggie Slaw, Fruit Salsa & Herb Sticky Rice. GF.

#### **Farmers Market Pasta \$28**

Housemade Pappardelle Pasta, Blistered Sungold Tomatoes, Summer Squash, Eggplant, Herbs, Garlic & White Wine. Veg.

### SWEETS

#### **Peach Cobbler \$14**

Baird Farms Sweet Sue Vanilla Peaches, Gluten Free Classic Cobbler Crust & House Churned Vanilla Ice Cream. GF.

#### **Panna Cotta \$14**

Classic Italian Cream & Pablo Munoz Raspberry Gele. 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.