

# **STARTERS**

### Sourdough Herb Focaccia \$8

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

### Heirloom Tomato Panzanella \$16

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

#### Summer Bruschetta \$18

Sourdough Focaccia, Burrata, Grateful Gardens Sungold Tomatoes, Farmers Market Stonefruit, & 40 yr Balsamic Glaze.

#### PNW Fresh Clams \$18

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

### Farmers Market Ratatouille \$14

Farmers Market Selections of Squash, Zucchini, Eggplant, Heirloom Tomatoes, Garlic & Herbs. GF.

## **MAINS**

### Cedar Plank PNW Salmon \$34

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

### Eola Crest Cattle Flank Steak \$34

McMinville Raised Beef Flank Steak, Whipped Yukon Gold Garlic Puree, Farmers Market Roasted Vegetables & Classic Chimichurri. GF.

#### Summer Rockfish Tacos \$24

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

### Farmers Market Pasta \$28

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

### **SWEETS**

### Chocolate Zeppoles \$14

Whipped Ricotta Zeppoles, Chocolate Ganache Filled with Lemon Curd.

### Warm Brownie Sundae \$18

Dark Chocolate Brownie topped with House Churned Vanilla Ice Cream, Local Cherry Compote & House Whip.

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

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