

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.

Winter Kale Salad \$12

Local Kale, Chicory, Apples, Feta, Pomegranate Seeds & Harissa Vinaigrette. Veg.

Delicata Squash Tempura \$16

Even Pull Farms Delicata Tempura & Tentsuyu. Veg. Vg.

Winter Mushroom Hush Puppies \$16

Served with Honey Lime Whipped Butter. Veg.

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 Salmon \$34

Fresh Skuna Bay Salmon, Herbed Verde, Rice Pilaf, & Roasted Draper Farms Winter Vegetables. GF.

Eola Crest Cattle Bavette Steak \$36

8 oz Eola Crest Cattle Bavette Steak, Cowboy Brisket Beans, Salsa, Pickled Red Onions, Cotija Cheese & Fresh Tortillas. GF.

Traeger Smoked Pork Loin \$32

Tarragon & Mustard Encrusted Pork Loin, Carrot Puree & Roasted Winter Veg. GF

Roasted Butternut Fettuccine \$28

House Made Farm Egg Pasta, Maple Roasted Butternut Squash, Hazelnuts, Brown Butter & Pecorino. Veg.

SWEETS

Chevre Zeppoles \$14

Chevre Donut Holes, Vanilla Sugar & Cranberry Curd.

Churros \$14

Served with House Made Caramel Sauce.

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.

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