

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 Salad \$14

Even Pull Farm Chickory, Kale, Red Onion, Pickled Mustard Seeds & Harissa Blood-Orange Vinaigrette. Veg.

Manilla Clams* \$16

Northwest Clams*, Housemade 'Nduja, White Wine, Butter & Herbs, with Housemade Focaccia. GF.

Delicata & Oyster Mushroom Tempura \$14

Even Pull Farm Delicata Squash, Left Coast Fresh Dayton Grown Oyster Mushrooms, Gluten Free Tempura & Tetsenyu. GF.

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.

Traeger Smoked Pork Loin \$28

Herb Encrusted & Traeger Smoked Pork Loin, Carrot Puree, Roasted Local Veg.

Winter Tagliatelle \$22

Housemade Farm Egg Tagliatelle Pasta, Satyrn White Wine, Caramelized Leeks, Lemon, Parmesan-Rosemary & Charred Fennel.

Eola Crest Cattle Coulotte Steak* \$32

Eola Crest Cattle Coulotte Steak Pan Seared*, Cowboy Beans, Pickled Red Onions, Cotija, Salsa & Chimichurri. GF

Smoked Chicken & Oyster Mushroom Pot Pie \$25

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

SWEETS

Chevre Zeppoles \$14

Chevre Donut Holes, Vanilla Sugar & Cranberry Curd.

Brown Butter Blondies \$14

Brown Butter "Brownie" Style Cake, Salted Caramel.

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.