

LOAM

DINNER

STARTERS

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

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

Pesto Patty Squash Panzanella \$18

Early Summer Roasted Patty Pan Squash, Pesto, Sugar Snap Peas, Herb Sourdough Bread, Whipped Chevre, Olive Oil, Arugula Salad Mix . Veg.

Peach Buratta \$18

Housemade Sourdough Crostinis, Italian Buratta Cheese, Roasted Baird Sweet Sue First Season Peaches, 40 yr Aged Balsamic . GF. Veg.

Oregonian Flatbread \$16

Sourdough Flatbread Crust, Whipped Chevre, Farmers Market Cherries, Housemade Lardons, & Local Microgreens. Veg.

MAINS

Fettuccine Carbonara \$32

Farm Egg Fettuccine Pasta, Housemade Lardons, Farmers Market Snap Peas, Dayton Raised Egg Yolks, Creamy Parmesan, & Local Microgreens.

Cedar Plank Salmon \$34

Skuna Bay Salmon — Marinated, Roasted on a Cedar Plank, Herb Rice Pilaf, Fresh Squash Slices & Herb Verde Oil. GF.

Rockfish Tacos \$28

Tequila Citrus Marinated Rockfish, Farmers Market Cabbage Slaw, Pickled Red Onion & Spicy Cherry Salsa, on Housemade Masa Tortillas. Served with Cilantro Rice. GF.

Farmers Market Risotto \$28

Classic Creamy Risotto, Roasted Snap Peas, Fresh Marinated Patty Pan Squash, Oyster Mushrooms, Italian Parmesan & 40 Yr Aged Balsamic. GF. Veg. (*Can be made Vegan.)

SWEETS

Berry Crisp & Ice Cream \$14

Farmers Market Blueberries & Raspberries, Gluten Free Crisp Topping, Housemade Cardamom Ice Cream. GF.

Strawberry Shortcake Ciambella \$14

Italian Sourdough Ciambella Shortcake, Fresh Strawberries, 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.