

STARTERS

Sourdough Herb Focaccia \$8

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

Lil' Gem Caesar Salad \$14

Even Pull Farm Lil' Gem Lettuce Heads, Buttermilk-Dill & Lemon Vinaigrette, Sourdough Croutons & Olive Oil Poached Boquerones Anchovies.

Bulgogi Short Ribs \$18

Sweet & Spicy Bulgogi Marinated Eola Crest Cattle Korean Style Short Ribs, Seared a la Plancha, & House Pickles.

PNW Fresh Clams \$18

Fresh PNW Willapa Steamer Clams, Housemade 'Nduja Paste, Garlic, White Wine & Herbs w/ Housemade Sourdough Focaccia.

MAINS

Mediterranean Spiced Chicken Skewers \$24

Yogurt Spice & Citrus Marinated Chicken Thighs, Housemade Garlic Hummus, & Feta & Olive Salad. GF.

Cedar Plank PNW Salmon \$32

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

Eola Crest Cattle Coulotte \$32

Locally Raised Coulotte Steak, Yukon Gold Purée, Farmers Market Veg & Classic Chimichurri. GF.

Traeger Smoked Spare Ribs \$28

Brined, Rubbed & Traeger Smoked Pork Ribs, Farmers Market Berry BBQ Sauce, Buttermilk Cole Slaw & Strawberry Jalapeno Cornbread. GF.

Fish & Chips \$24

Fresh PNW Rockfish, Gluten Free Crispy Beer Batter, Farmers Market Vegetable Cole Slaw & Housemade Tartar. GF.

SWEETS

Peach Upside Cake \$14

Farmers Markets Peaches, Brown Sugar Caramel Topping, & Cherry Compote. GF.

Berry Panna Cotta \$14

Silky Panna Cotta Custard, Oregon Fruit Coulis & Fresh Farmers Market Berries. 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.