

LOAM

DINNER

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.

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 PNW Salmon \$32

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

Eola Crest Cattle Coulotte \$32

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

Rockfish Tacos \$24

Housemade Fresh Masa Tortillas, Farmer's Market Slaw, Honey-Tequila Marinated Rockfish, Strawberry Salsa & Cilantro Lime Rice. GF.

Fish & Chips \$24

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

SWEETS

Chocolate Zeppole \$14

Chevre Italian Style Donut Holes Piped with Chocolate Ganache, Lemon Curd.

Cherry Ice Cream \$14

Housemade Vanilla Bean Ice Cream, Oregon Cherry Compote & Gluten Free Chocolate Shortbread Crumble. 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.