

LOAM

DINNER

STARTERS

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

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

Spinach Strawberry Salad \$18

Early Summer Spinach, Oregon Hood Strawberries, Oregon Walnuts, Whipped Chevre, & Harissa Citrus Vinaigrette. GF. Veg.

Cherry Buratta Crostini \$18

Housemade Sourdough Crostinis, Italian Buratta, First Season Oregon Cherries, Herbs & 40 yr aged Balsamic. Veg.

Oregonian Spring Flatbread \$18

Housemade Sourdough Flatbread, Housemade Lardons, Oregon Cherries & Stracciatella Cheese, Herbs & Olive Oil.

MAINS

Lamb Sugo Pappardelle \$38

Farm Egg Pappardelle Pasta, Carlton Raised Ground Lamb, Roasted Arrabbiata & Veg.

Skuna Bay Salmon Poke Bowl \$28

Skuna Bay Salmon —Poke Marinated, Sticky Rice, Avocado, Pickled Cucumbers & Onion, Jalapeno, Fresh Radish. GF.

Mediterranean Chicken \$32

Housemade Yogurt Marinated Mary's Boneless Chicken Thigh— Roasted, Herbs, Lemon, Housemade Hummus & Tzatziki, Rice Pilaf & Pickled Farmers Market Veg. GF.

Wild Boar Smoked Spare Ribs \$28

USA Wild Boar Smoked Spare Ribs, Cherry BBQ Sauce, New Potatoes Salad, House Pickles & Buttermilk Cole Slaw. GF.

Wagyu Coulotte \$42

American Wagyu Coulotte 9oz Steak —Seared, Whipped Yukon Potatoes, Roasted Veg & Chimichurri. GF.

SWEETS

Berry Pavlova \$14

Italian Meringue, Raspberry Chantilly Cream & Mac Farmers Market Apricot Compote. 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.