

LOAM

DINNER

STARTERS

Sourdough Herb Focaccia \$8

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

Little Gem Salad \$14

Even Pull Farm Little Gem Lettuce, Buttermilk-Tarragon Dressing, Pickled Shallots, Sourdough Croutons & 6-Minute Creamy Farm Egg.

Bulgogi Ribs \$18

Korean Style Bulgogi Marinated Short Ribs, Housemade Pickles & Slaw. GF.

Smoked Chicken Empanada \$8

Traeger Smoked Chicken Thighs, Peruvian Style Filling, Onions, Peppers, Eggs, Potatoes, & Chimichurri in our Housemade Pastry Crust.

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 Pilaf, Roasted Farmers Market Veg & Herb Verde. GF.

Eola Crest Cattle Coulotte \$32

Locally Raised Coulotte Steak, Yukon Gold Truffle 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.

Traeger Smoked Pork Loin \$28

Brined & Traeger Smoked Pork Loin, House Foraged Mt. Hood Morel Paella, Farmers Market Vegetables, & Hood Strawberry Mostarda. GF.

SWEETS

Chevre Zeppole \$14

Chevre Cheese Italian Donut Holes, Chocolate Ganache Filled, & Lemon Curd

Lemon Chiffon Strawberry Shortcake \$14

Soft, Tangy & Gluten Free Lemon Chiffon Cake, Cardamom Chantilly Cream & Fresh Hood Strawberries. 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.