

LOAM

DINNER

STARTERS

Sourdough Herb Focaccia \$8

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

Oyster on the Half Shell* \$3 each

PNW Oyster*. Served with House Mignonette. GF.

Spinach Caesar Salad \$14

Even Pull Farm Sweet Winter Spinach, House Caesar Dressing & Croutons, Olive Oil & Lemon Poached Boquerones, and Parmesan.

Bulgogi Ribs \$18

Korean Style Bulgogi Short Rib, Housemade Pickles & Slaw. GF.

Sweet Potato & Mushroom Tempura \$14

Even Pull Farm Sweet Potatoes, Left Coast Fresh Oyster Mushrooms, Gluten Free Tempura & Tentsuyu. GF.

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 Veg & Herb Verde. GF.

Schnitzel & Spaetzle \$32

Carlton Farms Thin Sliced & Breaded Pork Schnitzel, Herbed Brown Butter Spaetzle, Roasted Even Pull Farm Vegetables.

Eola Crest Cattle Coulotte Steak* \$32

Eola Crest Cattle Coulotte Steak Pan Seared*, Chimichurri, Duck Confit Even Pull Farms Ozette Fingerling Potatoes, Roasted Winter Vegetables. GF

Smoked Chicken & Oyster Mushroom Pot Pie \$25

Traeger Smoked Chicken Thigh, Left Coast Fresh Dayton Oyster Mushrooms, Farmer's Market Veggies and Local Root Veg Puree, Topped with House Made Pastry Crust. (can be prepared vegetarian & gluten free)

SWEETS

Chevre Zeppoles \$14

Chevre Donut Holes, Vanilla Sugar & Cranberry Curd.

London Fog Mocha Cake \$14

Chocolate Coffee Cake, Bergamot Buttercream Frosting & Housemade Salted Caramel.

SATURDAY DATE NIGHT SPECIAL

Available every Saturday
from 5-8pm. Ask your
server what the special is!

\$50 to Share for Two
Salad
Split
Entree
To Share
Dessert
To Share

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.