

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.

Chicory Caesar Salad \$14

Even Pull Farm Chicory Greens, House Caesar Dressing & Croutons, Olive Oil & Lemon Poached Boquerones, and Parmesan.

Sweet Potato & Oyster Mushroom Tempura \$14

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

Grass Fed Lamb Chop Medallions \$18

Traeger Smoked Herb Encrusted Lamb Chop Medallions, Fennel & Chicory Citrus Salad. 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, Pesto Risotto, Roasted Veg & Herb Verde. GF.

Crab Ravioli \$38

Newport Caught Dungeness Crab, House Ricotta, Herbs & Lemon inside Housemade Farm Egg Pasta, White Wine, Garlic & Herb Butter, Left Coast Microgreens and Parmesan.

Eola Crest Cattle Coulotte Steak* \$32

Eola Crest Cattle Coulotte Steak Pan Seared*, 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.

Apple & Pear Tart \$14

Honeycrisp Apples & Pink Pears, Housemade Pastry Crust, and Chantilly Cream.

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.