

# LOAM

## DINNER

### STARTERS

#### **Sourdough Herb Focaccia \$8**

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

#### **Chicken Empenada \$12**

Traditional Peruvian Style, Smoked Chicken Thighs, Castelvetrano Olives, Carmelized Onions, Egg, Potatoes, Housemade Pastry Crust.

#### **Farmers Market Green Salad \$16**

Even Pull Farm Greens Mix, House Sourdough Croutons, Pecorino, 6-Minute Egg, Lemon Thyme Vinaigrette.

#### **Bulgogi Ribs \$18**

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

#### **Oyster Mushroom & Spring Veg Fritti \$14**

Dayton Grown Left Coast Oyster Mushrooms, Even Pull Farm Veggies, Light Gluten-Free Batter, & Aioli. 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.

#### **Eola Crest Cattle Coulotte \$32**

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

#### **Cacio e Pepe de Tartufi \$28**

Housemade Farm Egg Tagliatelle Pasta, Imported Italian Tartufi Caciotta Cheese, & Freshly Ground Pepper.

#### **Smoked Chicken Pot Pie \$25**

Traeger Smoked Chicken Thigh, Farmers Market Veg Medley, Local Root Veg Puree, Topped with House Made Pastry Crust. (can be prepared vegetarian & gluten free)

### SWEETS

#### **Cookies & Ice Cream \$14**

House Churned Ice Cream, Spring Rose Petals & Oregon Hazelnuts with Spruce Tip Vanilla Shortbread Cookies..

#### **Espresso Pot De Creme \$14**

Dark Chocolate Ganache, Flag & Wire Espresso, & Cardamom Chantilly Cream & 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.