

LOAM

DINNER

STARTERS

Herb Focaccia \$8

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

Duck Confit Empanadas \$12

Peruvian Style Empanada Filled With Caramelized Onion, Potatoes, Olives, Peppers, Egg, and Duck Confit Thigh Meat in our House Made Pastry Crust.

Left Coast Fresh Oyster Mushroom Tempura \$16

Left Coast Fresh Oyster Mushrooms Grown in Dayton, Pickled Red Onion, Gluten Free Tempura, Tentsuyu. Veg. GF.

Radicchio Salad \$12

Lemon Herb Dressing, Focaccia Croutons, & Spanish Manchego Cheese. Veg.

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.

Eola Crest Cattle Bavette Steak \$40

Seared Bavette Steak with Chimichuri, Whipped Potato, Even Pull Farm Vegetables. GF.

Smoked Chicken & Wild Mushroom Pot Pie** \$28

Traeger Smoked Chicken Thighs, Wild Yellowfoot Chanterelles**, Farmers Market Veggies and Local Root Veg Puree Topped with House Made Pastry Crust. (can be prepared vegetarian & gluten free)

Spaghettini ala Arrabbiata \$26

House Made Farm Egg Pasta, Heirloom Tomato Arrabbiata, Spanish Manchego Cheese. (Add 3 Lamb Meatballs for \$12)

Traeger Smoked Pork Loin \$36

Mustard & Tarragon Encrusted Traeger Smoked Pasture Pork Loin, Carrot & Root Vegetable Puree, Roasted Farm Vegetables. GF.

SWEETS

Chevre Zeppole \$14

Chevre Donut Holes, Vanilla Sugar & Lemon Curd.

Cranberry Tart \$18

Sweet Tart Shell filled with Dark Chocolate Ganache & Cranberry Curd, Pomegranate Seeds.

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.