

LOAM

DINNER

STARTERS

Tomato Sourdough-Herb Focaccia \$8

Housemade Sourdough Starter, Heirloom Cherry Tomatoes, Herbs & Durant Arbequina Olive Oil. Veg.

Foragers Wild Mushroom Toast \$18

House Foraged Wild Mt. Hood White Chanterelles & Lobster Mushrooms*, Herbed Chevre, Herb Focaccia, Pecorino.

Heirloom & Basil Panzanella \$16

Draper Farms Heirloom Tomatoes, Even Pull Greens, Pickled Red Onions, House Rye Torn Croutons, Pecorino, Herbs, Fresh Basil & Vinaigrette.

Salmon Cakes \$10

Traeger Smoked Skuna Bay Salmon, House Focaccia Bread Crumb, Garlic, Lemon Dill Aioli.

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 Kennebeck Potato, Farmers Market Veg Succotash. GF.

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

Traeger Smoked Chicken Thighs, Wild Chanterelles & Lobster Mushrooms**, Farmers Market Veggies and Local Root Veg Puree Topped with House Made Pastry Crust.

Traeger Smoked Salmon Spaghettini \$26

House Made Farm Egg Pasta, Traeger Smoked Skuna Bay Salmon, Caramelized Onions, Grain Mustard, White Wine & Pecorino.

SWEETS

Pumpkin Flan \$16

Local Draper Farms Roasted Pumpkin, Melted Sugar Top. GF.

Dark Chocolate Cake \$12

Ghirardelli Flourless Chocolate Cake, Whipped White Chocolate Mousse. 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.