

LOAM

DINNER

STARTERS

Sourdough Herb Focaccia \$10

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

Heirloom Tomato Panzanella \$18

Even Pull Farm Salad Mix, Farmers Market Heirloom Tomatoes, Lightly Warm Sourdough Croutons, & Herb Vinaigrette.

Summer Bruschetta \$20

Sourdough Focaccia, Burrata, Padron Peppers, Baird Sweet Sue Peaches, & 40 yr Balsamic Glaze.

PNW Fresh Mussels \$22

Fresh PNW Willapa Mussels, Housemade Lardons, Garlic, White Wine & Herbs with Housemade Sourdough Focaccia. GF.

Sweet Corn Elote \$14

McMinnville Grown Draper Farms Corn Blistered a la Plancha, Padron Aioli, Cotija & Tajin Seasoning. GF.

Potatas Bravas \$12

Crispy Red Fried Red Potatoes, Grateful Gardens Jimmy Nardello Sweet Pepper Puree, Smoked Paprika & Padron Aioli. GF.

MAINS

Lamb Burger \$20

Blue Goat Farms Amity Grown Lamb, House Brioche Bun, Aioli, Bacon Jam & Chevre. Fried Potatoes.

Cedar Plank PNW Salmon \$36

PNW Caught Skuna Bay Salmon, Spiced Fluffy Rice Pilaf, Roasted Farmers Market Veg & Herb Verde. GF.

Summer Rockfish Tacos \$24

Lime Tequila Marinated Fresh PNW Rockfish, Fresh Housemade Tortillas, Farmers Market Veggie Slaw, Peach Salsa & Herb Sticky Rice. GF.

Farmers Market Veggie Pasta \$28

Housemade Pappardelle Pasta, Blistered Sungold Tomatoes, Summer Squash, Eggplant, Herbs, Garlic & White Wine. Veg.

Traeger Smoked Pork Loin \$34

Brined & Traeger Smoked Pork Loin, Charred Corn Polenta, Farmers Market Veg & Grateful Gardens Jimmy Nardello Sweet Pepper Romesco. GF.

Summertime Margherita Pizza \$24

Housemade Sourdough Crust, Fresh Mac Farmers Market Heirloom Tomatoes, Italian Buffalo Mozzarella & Fresh Basil.

SWEETS

Brown Butter Peach Cobbler \$14

Baird Farms Sweet Sue Vanilla Peaches, Gluten Free Classic Cobbler Crust & House Churned Vanilla Ice Cream. GF.

Lemon Chiffon \$14

Classic Fluffy Chiffon Cake, Buttercream & Fresh Raspberries. 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.

**DATE NIGHT
SPECIAL****\$69**

(Until sold out)

Tonight's Featured Entree:

**Heirloom Tomato
Butter Chicken**

Served with
Veggie Biriyani