

LOAM

DINNER

STARTERS

Tomato Sourdough-Herb Focaccia \$8

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

Heirloom & Basil Panzanella \$16

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

Spicy Eggplant \$14

Bernards Farm Rosa Bianca Eggplant, Calabrian Chili, Garlic, Fresh Dill.

Foragers Wild Mushroom Toast \$18

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

Seared PNW Scallops \$18

Seared PNW Fresh Scallops, Pickled Veg, Black Garlic Puree. 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.

Eola Crest Cattle Bavette Steak \$40

Seared Bavette Steak with Chimichuri, Whipped Kennebeck Potato, Farmers Market Veg Succotash. GF.

Traeger Smoked Herb Encrusted Pork Loin \$34

Mustard Tarragon Encrusted Pasture Pork Loin, Carrot Purée, Farmers Market Veg Succotash. GF.

White Chanterelle Spaghettini \$32

House Made Farm Egg Pasta, Mt. Hood White Chanterelles, Caramelized Onions, Grain Mustard, White Wine & Pecorino. Veg.

Cedar Plank Salmon \$34

Fresh Skuna Bay Salmon, Herbed Verde, Rice Pilaf, & Roasted Draper Farms Summer Vegetables. GF.

SWEETS

Limoncello Sourdough Cake \$12

Macerated Local Farmer's Market Berries & Cardamom Whipped Cream..

Citrus Zeppole \$12

Whipped Chevre, Citrus. Lemon Curd & Compote.

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.