LOAM
DINNER

STARTERS

Sourdough Herb Focaccia Half $7/Full $10
Housemade Focaccia, Freshly Baked. Herbs & Durant Extra Virgin Olive Oil. Veg.

Warm Winter Salad $18
Draper Farm Kale, Radicchio & Winter Greens, Mac Grown Honeycrisp Apples, Warm Roasted Carrots, Amity Grown Candied Walnuts, Whipped Chevre, & Pomegranate Vinaigrette. GF.

Delicata Squash Tempura $14
Draper Farm Delicata Squash Rings, Gluten Free Crispy Tempura, Spicy Pickle Masala. GF.

Roasted Acorn Squash Soup $12
Draper Farm Roasted & Spiced Acorn Squash, Umami Mushroom-Vegetable Stock, Herb Oil & Sourdough Focaccia Slice. GF.**

Harissa Spiced Potatoes $14
WA Red Potatoes Fried, Rose Petal Harissa, Tarragon Aioli & Dill. GF.**

MAINS

Smoked Chicken & Chanterelle Mushroom** Pot Pie $33
Lincoln City Foraged Chanterelle Mushrooms**, Farmers Market Veg, Creamy Veg Stock, Smoked Mary's Chicken Thigh Meat & Housemade Pastry Top. (Veg.**)

Cedar Plank Salmon $34
Skuna Bay Salmon — Marinated, Roasted on a Cedar Plank, Toasted Rice Pilaf, Roasted Veg, & Herb Verde Oil. GF.

Wagyu Bavette $42
Snake River Farms Wagyu Bavette —Pan Seared, Celeriac & Delicata Squash au Gratin, & Chimichurri. GF.

Duck Confit Cassoulet $32
Oregon Duck Thigh— Confit, White Bean, Chanterelle Mushroom**, House Lardons, Roasted Tomato Cassoulet Stew, Huckleberry Gastrique. GF

Traeger Smoked Pork Loin $32
Brined, Herb Encrusted & Smoked Boneless Pork Loin, Whipped Parsnip & Carrot Puree, Shaved Brussels Sprouts & Bacon, Baird Peach Mostarda. GF

SWEETS

Apple Zeppole $12
Classic Vanilla Zeppole, Spiced Apples, Chai Anglaise & Powdered Sugar. GF.

Blueberry Clafoutis $12
Mac Farmers Market Blueberries, Classic Vanilla Cast Iron Clafoutis & Matsutake** Ice 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.