

LOAM

DINNER

STARTERS

Herb Focaccia \$8

Herbs & Durant Arbequina Olive Oil. Veg.

Eola Crest Cattle Korean Short Rib \$8/ Rib

Served with House Pickled Goodies. **GF.**

Rose Petal Harissa & Hummus \$16

Traditional Garlic Lemon Hummus, Rose Harissa, Pickled Veg. House Pita Bread. Veg. Vg.

Spinach & Warm Lardon Salad \$14

Bernard's Farm Big Leaf Spinach, Warm House Cured Lardons, Bleu Cheese, Apples & Hazelnuts,. Bramble Vinaigrette. Veg.

MAINS

Lamb Burger \$18

6oz. Pasture Raised Smashed Lamb Patties, Chevre, House Cured Bacon Jam, Aioli*, on a House Brioche Bun. Served with Smashed Red Potatoes.

Smoked Chicken & Oyster Mushroom Pot Pie \$26

Traeger Smoked Pasture Whole Chicken Pieces, Draper Farms Root Veggies, Left Coast Fresh Oyster Mushrooms in a Light Creamy Broth, Topped with House Made Pastry Crust. (May be made Vegetarian.)

Eola Crest Cattle Coulotte Steak \$32

8 oz Eola Crest Cattle Coulotte Steak, Bernard's Farm Kennebeck Mashed Potatoes & Roasted Veg. **GF.**

Dungeness Crab Ravioli \$48

House Made Farm Egg Pasta Ravioli, Filled with Oregon Coast Dungeness Crab, House Ricotta, Lemon Preserve, & Herbs in a Champagne Cream Sauce.

Rock Fish & Chips \$24

Northwest Fresh Oregon Coast Rock Fish in an Evasion Gluten Free IPA Beer Batter, Farm Slaw, Brunch Potatoes, & Remoulade. **GF.**

SWEETS

Citrus Zeppole \$10

Three Ricotta Donut Bites & Local Berry Compote. Veg.

Vanilla Rhubarb Ice Cream & Olive Oil Cake \$12

House Churned Vanilla-Rhubarb Ice Cream, Olive Oil Cake & Oregon Berry Compote. Veg.

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.