

# LOAM

## DINNER

### STARTERS

#### Tomato Sourdough-Herb Focaccia \$8

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

#### Stone Fruit Buratta Bruschetta \$16

Farmers Market Peaches & Nectarines, House Rye, Chevre, Even Pull Farms blistered Shishito Peppers, Balsamic Reduction, Buratta Cheese & Left Coast Microgreens.

#### House Salad \$14

Bernards Farm Salad Mix, Farmers Market Berries, Pickled Red Onions & Bramble Vinaigrette. GF.

#### Summer Corn Elote \$10

Bernards Farm Sweet Corn, Shoshito Aioli, Cotija, Herbs and Tajin spice. GF

#### Lobster Mushroom Hushpuppies \$18

House Foraged Wild Lobster Mushrooms, Classic Sweet Cornbread Batter, Padron Aioli. GF

#### 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.

#### Chanterelle Cacio e Pepe \$32

House Made Farm Egg Pasta, Mt. Hood White Chanterelles, Pecorino & Fresh Black Pepper. Veg.

#### Cedar Plank Salmon \$34

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

### SWEETS

#### Peach Caramel Galette \$12

Farmers Market Peaches, Housemade Pastry Crust, Salted Honey 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.