

LOAM

DINNER

STARTERS

Duck Empanada \$8

Peruvian style empanada filled with caramelized onion, potatoes, olives, peppers, egg, and duck confit thigh meat in our house made pastry crust.

Herb Focaccia \$8

Olive Oil & Herb. **Veg.**

Winter Farm Green Salad \$14

Local Greens Mix, Ricotta, Draper Farms Apple, Bernard's Farm Hazelnuts, Bramble Vinaigrette. **Veg.**

Eola Crest Cattle Korean Short Rib \$8/ Rib

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

Draper Farms & Even Pull Farm Veggie Pakoras \$16

Local Veggies, Lemon Yogurt, & Pickled Red Onions. **GF.**

MAINS

Lamb Burger \$18

6oz. Pasture Raised Lamb Smashed 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.)**

Tagliatelle Pasta \$24

House Made Farm Egg Pasta in a Garlic Cream Sauce, Parmesan, & Left Coast Micro Pea Shoots. **Veg.**
(+\$8 add Three Lamb Meatballs)

Eola Crest Cattle Bavette Steak \$40

8oz Grilled Bavette Steak, Draper Farms Root Vegetable Puree, Draper Farms Roasted Winter Vegetables, & Chimichurri. **GF.**

Maple Brined Pork Chop \$36

8oz Pan Seared Bone in Pork Chop, Smoked Even Pull Farm Sweet Potatoes, Bernards Farm Roasted Winter Vegetables. **GF.**

SWEETS

Chocolate Hazelnut Espresso Mousse Cake \$14

Layers of Hazelnut Chocolate Cake, Chocolate Flag & Wire Espresso Mousse, & Chocolate Ganache. **GF. Veg.**

Mexican Cinnamon Ice Cream \$8

House Churned Ice Cream. Make it into an Affogato for +\$3.50. **GF. 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.