

LOAM

DINNER

STARTERS

Sourdough-Herb Focaccia \$8

Housemade Sourdough Starter, 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.

Classic Hummus Plate \$16

Traditional Garlic Lemon Hummus. Rose Harissa & Herbs, House Pickels & House Pita Bread. Veg. Vg.

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, Plancha Grilled Vegetables. GF.

Traeger Smoked Herb Encrusted Pork Loin \$34

Mustard Tarragon Encrusted Pasture Pork Loin, Carrot Purée, Plancha Grilled Vegetables. GF.

Spaghettini Arabbiata Pasta \$24

House Made Farm Egg Pasta, Garlic, Calabrian Chilis, Farmers Market Fresh Tomatoes. Veg.

Cedar Plank Salmon \$34

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

SWEETS

Panna Cotta \$12

Vanilla Bean Panna Cotta, Pablo Munoz Fresh Boysenberry Coulis, & Fresh Boysenberries. GF.

Limoncello Sourdough Cake \$12

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

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.