

LOAM

DINNER

STARTERS

Herb Focaccia \$8

Herbs & Durant Arbequina Olive Oil. Veg.

Even Pull Farms Little Gem Salad \$14

Even Pull Farms Little Gem Romaine Wedges, Pickled Red Onions, House Rye Croutons, & Buttermilk Herb Dressing.

Asparagus Ala Plancha \$14

Bernards Farm Early Asparagus Seared on Flat Top Grill, Bernaise Sauce & Pecorino. GF.

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.

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.

Eola Crest Cattle Bavette Steak \$40

Seared Bavette Steak Smothered With Wild House Foraged Buttered Morel Mushrooms, Whipped Kennebeck Potato, Even Pull Little Gem Romaine Wedges. GF.

Mountain Morel* Mushroom Carbonara \$32

House Made Farm Egg Tagliatelle Pasta, House Foraged Morel* Mushrooms, House Cured Lardons, Even Pull Farms Sugar Snap Peas, Pecorino, Left Coast Micros. Veg.

Traeger Smoked Herb Encrusted Pork Loin \$34

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

Rockfish Tacos \$18

Citrus-Marinated PNW Charred Fresh Rockfish, Housemade Corn Tortillas, Farmers Market Slaw, Spicy Fruit Salsa. (Two Per Order) Served with Lemon Herb Rice.

SWEETS

Citrus Ciambella \$14

Sourdough Citrus Cake, Wildflower Honey Roasted Strawberries, & Vanilla Bean Chantilly.

Douglas Fir Tip Ice Cream & Vanilla Viola Shortbread Cookie \$12

House Churned Fresh Ice 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.

BEVERAGES

WINE BY THE GLASS

- \$14 2019 Corollary "Cuvee One" Sparkling Brut Rosé, Willamette Valley
\$14 2022 Approachment "Point of Contact" Pinot Gris Rosé, Willamette Valley
\$14 2022 Satyr Fire "Phantom's Way" Chenin Blanc, Columbia Gorge AVA
\$12 2021 Chateau La Commanderie de Queyret Entre-Deux-Mers, Bordeaux, FR
\$14 2020 Alumbra Cellars "Mitote" Red Blend
\$12 2018 Burgo Viejo Rioja "Old Vines" Garnacha, SP

ZERO PROOF

- Peach Sparkler** \$7
Baird Peach Puree, Lemon, & Soda.
Smith Tropical Tea \$7
Mango, Hibiscus, Coconut & Soda.
Lavender "Faux"jito \$7
Lavender, Mint, Lime & Soda.
Wilderton Spritz \$8
Wilderton Bittersweet, Soda & Orange.
Wilderton Mule \$8
Wilderton Earthen, Lime & Ginger Ale.

ETCETERA

- Steven Smith Hot Tea \$4
Rose City Genmaicha Loose Leaf Tea \$5
Lipton Iced Tea \$3
Holy Kakow Hot Chocolate \$6
16oz Orange Juice \$6
Coca Cola, Diet Coke, or Sprite \$3
Fresh Lemonade \$5
Milk \$3

Full Bottle List Available Upon Request - Highlighting Local Winemakers Without Tasting Rooms

"Too much of anything is bad, but too much Champagne is just right." - F. Scott Fitzgerald

Tagliatelle Pasta \$24

House Made Farm Egg Pasta in a Garlic Cream Sauce, (+\$8 add Three Lamb Meatballs)

Mushroom & Short Rib Ravioli \$34

House Made Farm Egg Pasta Ravioli Filled with Caramelized Onions, House Ricotta, and Smoked Eola Crest Cattle Short Ribs, & Left Coast Fresh Oyster Mushrooms. Champagne Herb Sauce & Left Coast Micro Greens.

Maple Brined Pork Chop \$36

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

Manila Clams \$28

1lb Oregon Manila Clams, Lardons, Carmelized Onions, Wild Mushroom Broth, Crostini.

Draper Farms & Even Pull Farm Veggie Pakoras \$16

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

Lobster Mushroom Hushpuppies \$18

House Foraged Lobster Mushrooms, Corn Bread Batter, & Even Pull Farm Jimmy Nardello Aioli. GF

Hummus Platter \$18

Classic Garlic Hummus, Even Pull Jimmy Nardello Shakshouka, Fried Chickpeas, Durant Arbequina Olive Oil, & House Crackers. Veg.

Short Rib Ravioli \$32

House Made Farm Egg Pasta Ravioli Filled with Caramelized Onions, House Ricotta, and Smoked Eola Crest Cattle Short Ribs. Tomato Vodka Sauce & Left Coast Micro Greens.

Wild Mushroom Tempura \$16

Wild Foraged Winter Chanterelles*, Cauliflower Mushroom*, & Farm Vegetable Tempura. Tentsuyu. Veg.

Shepherd's Pie \$24

Source Farm's Pasture Lamb, Even Pull Farm Fall Vegetables Crust. GF.

Traeger Smoked Pork Loin \$36

Mustard & Tarragon Crusted Pasture Pork Loin, Sweet Potato, Draper Farm Roasted Winter Vegetables. GF.

Cedar Plank Salmon \$34

Fresh Skuna Bay Salmon, Herbed Asparagus, & Roasted Draper Farms Winter Vegetables. GF.

Parsnip Gnocchi \$28

House Made Gnocchi Pasta Boiled and Seared with House Foraged Wild Mushrooms in a Brown Butter and Parmesan Sauce Finished With 40 yr. Aged Balsamic and Left Coast Micro Greens. Veg.

Cedar Plank Salmon \$34

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

Pasture Pork Chop \$36

8oz Pan Seared Bone in Pork Chop, Butternut Squash Puree, Bernards Farm Roasted Winter Vegetables. GF.

Wild Mushroom* Tagliatelle \$32

House Made Farm Egg Pasta in a House Foraged Wild Mushroom Cream Sauce, House Cured Lardons, Parmesan, & Left Coast Micro Greens.

Winter Squash & Lardons \$16

Roasted & Spiced Butternut Squash Wedges, House Maple Lardons, Roasted Bernards Farm Hazelnuts, 40 Year Aged Basalomic. GF.

Traeger Smoked Pork Loin \$36

Pasture Pork Loin, Sweet Potato, Draper Farm Roasted Winter Vegetables. GF.

Traeger Smoked Pork Loin \$36

Mustard & Tarragon Encrusted Traeger Smoked Pasture Pork Loin, Carrot Farm Vegetables. GF.

Duck Empanada \$8

Peruvian style empanada filled with caramelized onion, potatoes, olives, pepper high meat in our house made pastry crust.

Rose Harissa Hummus \$16

Traditional Garlic Lemon Hummus. Rose Harissa & Herbs. House I

Smoked Duck Thigh \$38

Smoked and Confit Finished Leg, Lamb Sausage Lentils, Roasted Drap

Eola Crest Cattle Ribeye Steak \$64

12oz Eola Crest Cattle Ribeye Steak, Whipped Oregon White Truffle Ev Fingerling Potatoes, Draper Farm Roasted Winter Vegetables. GF.

Eola Crest Cattle Smoked Short Rib \$40

Draper Farms Root Vegetable Puree, Draper Farms Roasted Winter Vegetables, &

Pasture Lamb Meatballs \$14

Source Farms Lamb, Arrabiata Sauce, Parmesan, Left Coast Fresh Mirepoix, Crispy Whipped Potato Parmesan

Eola Crest Cattle Korean Short Rib \$8/ Rib

Served with House Pickled Goodies. GF.

Asparagus & Flat Top \$14

Bernards Farm Early Asparagus Seared on Flat Top Grill, Bernaise Sauce & Pecorino. GF.

Dungeness Crab Ravioli \$48

House Made Farm Egg Pasta Ravioli Filled with Oregon Preserve, & Herbs in a Champagne Cream Sauce.

Chocolate Roulade \$12

Swiss Meringue, Chocolate Ganache, Alumbra Cellars Pinot Noir Poached Pears. **Veg.**

Mexican Cinnamon Challah Bread Pudding \$14

House Challah Bread Baked in a Creamy Cinnamon Custard. Served with Blood Orange Curd. **Veg.**

Eola Crest Cattle Short Rib Empanada \$10

Eola Crest Cattle Smoked Short Ribs, Eggs, Olives, Roasted Peppers, Potato, Chimichurri, House Pastry Crust.

Oyster Mushroom Tempura \$14

Left Coast Fresh local Oyster Mushrooms & Farm Vegetable Tempura. Tentsuyu. **Veg.**

Vanilla Rhubarb Ice Cream & Olive Oil Cake \$12

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

Rhubarb Vanilla Ice Cream & Olive Oil Cake \$12

House Churned Vanilla-Rhubarb Ice Cream, Olive Oil Cake & Early Spring Strawberries. **Veg.**

Eola Crest Cattle Coulotte Steak \$32

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

Matsutake* Mushroom Ice Cream & Salted Caramel \$12

House Foraged Matsutake Mushrooms & House Made Caramel Salted with Maldon. **Veg.**

Vanilla Apple Bread Pudding \$14

House Challah Bread Baked in a Creamy Cardamom Custard, Spiced Vanilla Apples Served with Cardamom Anglaise. **Veg.**

Chocolate Hazelnut Espresso Mousse Cake \$14

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