

# LOAM

## DINNER

### STARTERS

#### Herb Focaccia \$8

Herbs & Durant Arbequina Olive Oil. Veg.

#### LOAM Chicken Chilaquiles \$16

Traeger Smoked Chicken, Housemade Tortilla Chips, Rose Petal Mole, Local Farm Vegetable Slaw, Pickled Red Onions, & Cotija.

#### Rock Fish & Chips \$16

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

#### Winter Farm Green Salad \$14

Local Greens Mix, Chevre, Citrus Supreme, Bernard's Farm 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.)

#### Traeger Smoked Pork Loin \$36

Mustard & Tarragon Encrusted Traeger Smoked Pasture Pork Loin, Carrot & Root Vegetable Puree, Roasted Farm Vegetables. 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.

#### Rockfish Roulade \$28

Citrus Marinated Northwest Fresh Seafood Rockfish, Wild Mushroom Risotto, Farm Vegetables. GF.

### SWEETS

#### Matcha Ice Cream \$8

House Churned Smith Tea Co. Matcha Ice Cream. Make it into an Affogato for +\$3.50. GF. Veg.

#### Mexican Cinnamon Ice Cream \$8

House Churned Ice Cream, Champagne Bramble Compote. Make it into an Affogato for +\$3.50. GF. Veg.

#### Citrus Zeppole \$10

Three Ricotta Donut Bites & Local 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.