

# LOAM

## DINNER

### STARTERS

**Oysters on the Half Shell\* 6 for \$18 | 12 for \$36**

Fresh Tide Point Petite Oysters. Brachetta D'Acqui Mignonette. **GF**

**Manila Clams \$28**

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

**Herb Focaccia \$12**

Whipped Wild Mushroom Butter. **Veg.**

**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 Farm Jimmy Nardello Shakshouka, Fried Chickpeas, Durant Arbequina Olive Oil, & House Crackers. **Veg.**

**Late Fall Farm Green Salad \$16**

Even Pull Farm Escarole, Radicchio, Winter Squash, Pomeranate Seeds, Ricotta, Bramble Vinaigrette. **Veg.**

### MAINS

**Lamb Burger \$18**

6oz Source Farms Lamb Patty\*, House Cured Bacon Jam, Greens, Aioli\*, on a House Brioche Bun. Served with Smashed Red Potatoes.

**Lohikeitto \$24**

Smoked Sockeye Salmon Chowder. Even Pull Farm Root Vegetables, Creamy Herb Winter Broth. Served with Crusty House Rye.

**House Foraged Coastal Mushroom Carbonara \$36**

House Made Farm Egg Tagliatelle with Wild Foraged Chanterelles\*, Porcini\*, Lobster\*, Matsutakes\*, Lardons, Farm Egg\*, Left Coast Fresh Micro Greens, in a Chanterelle Cream Sauce. **Veg.**

**Eola Crest Cattle Coulotte Steak \$40**

8oz Pan Seared Coulotte, Draper Farms Root Purée, Smoked Turnips & Cauliflower, Even Pull Farm Jimmy Nardello, & Chimichurri. **GF**

### SWEETS

**Parsnip & Carrot Cake \$12**

Gluten Free Parsnip & Carrot Cake with a Cardamom Cream Cheese Frosting. **GF. Veg.**

**Persimmon Bread Pudding \$14**

Challah Bread & Persimmon Custard Bread Pudding with a Thyme Crème Anglaise. **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.**

**Follow us on social media @loamkitchen & make your next reservation before you leave!**