

# LOAM

## DINNER

### STARTERS

#### **Sourdough Herb Focaccia Half \$7/Full \$10**

Housemade Focaccia, Freshly Baked. Herbs & Durant Extra Virgin Olive Oil. **Veg.**

#### **Winter Greens Caesar Salad \$18**

Even Pull Farm Magick Winter Mix, House Sourdough Croutons, Olive oil & Lemon Poached Boquerones, Italian Parmesan & Lemon Vinaigrette.

(Can be prepared **GF. Veg.**)

#### **PNW Fresh Oysters \$18/half doz**

1/2 Dozen PNW Bay Fresh Oysters & Champagne Minionette. **GF.**

#### **Fried Brussel Sprouts \$14**

Local Brussel Sprouts, 40 Yr Aged Balsamic Glaze. **GF. Veg.**

#### **Lamb Meatballs \$18**

Carlton Raised Spiced Ground Lamb, Roasted Arabbiata Sauce, Herbs, Parmesan & Italian Olive Oil. **GF.**

#### **DATE NIGHT SPECIAL**

**\$69**

Saturdays Only  
(Until Sold Out)

**Buttermilk Marinated  
Fried Chicken Thighs**  
Garlic Mashed Potatoes,  
House Made Slaw &  
Pickles

### MAINS

#### **Lamb Smash Burger \$24**

Housemade Brioche Bun, Carlton Raised Ground Lamb, Housecured Bacon Jam, Chevre Cheese, Aioli & Fried Red Potatoes.

#### **Butternut Squash & Roasted Veg Risotto \$26**

Classic Buttery Risotto, Spiced Butternut Squash, Roasted Winter Veg Medley, Parmesan, & 40 Yr Aged Balsamic & Local Microgreens. **GF.**

#### **Traeger Smoked Pork Loin \$34**

Brine, Herb Encrusted & Traeger Smoked Carlton Farms Pork Loin, Winter Squash & Root Puree, Roasted Veg & Baird Farms Peach Mostarda. **GF**

#### **Smoked Turkey & Wild Mushroom\*\* Pot Pie \$32**

Lincoln City Yellow Foot Chanterelles, Smoked Turkey, Local Leeks, Celery & Housemade Pastry Crust Top. (Can be made Vegetarian.)

#### **Cedar Plank PNW Salmon \$36**

PNW Caught Skuna Bay Salmon, Spiced Fluffy Rice Pilaf, Roasted Winter Vegetables & Herb Verde. **GF.**

#### **Pappardelle Chanterelle Pasta \$28**

Housemade Pappardelle Pasta, Coastal Golden Chanterelles, White Wine, Garlic, Herbs & Butter. **Veg.**

### SWEETS

#### **Triple Berry Crumble & Ice Cream \$16**

Local Raspberries, Blackberries & Blueberries, Gluten Free Oat & Spice Crumble Butter Top & Housechurned Ice Cream **GF.**

#### **Chocolate Zeppole \$14**

Chevre Whipped Zeppole, Chocolate Ganache & Lemon Custard. **GF.**

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.