

# 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.**

**Sweet Winter Salad \$18**

Even Pull Farm Chickory Mix, Honeycrisp Apples, Celery, Pomegranate Seeds, Hazelnuts & Honey Poppy Vinaigrette. **GF. Veg.**

**Delicata Squash Fritti \$14**

Draper Farms Delicata Squash, Gluten-Free Light Crispy Batter, & Calabrian Honey. **GF.**

### MAINS

**Wagyu Teres Major \$36**

American Wagyu Teres Major 8 oz Cut-Grilled, Whipped Yukon Garlic Potatoes, Roasted Winter Veg & Chimichurri. **GF**

**Smoked Chicken Pot Pie \$28**

Smoked Marys Chicken Thighs, Local Celery, Roasted Veggies & 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.**

**Cacio e Pepe \$28**

Housemade Linguini Pasta, Italian Blend of Pecorino & Parmesan Regiano, Cracked Pepper & Sourdough Breadcrumb. **Veg.**

### SWEETS

**Gluten Free Red Wine Chocolate Cake \$14**

Alumbra Cellars Red Wine Chocolate Cake, Cardamom Cream Cheese Buttercream & Pomegranate Seeds. **GF.**

**Zeppole \$14**

Chevre Whipped Zeppoles & Cranberry Curd. **GF.**

**DATE NIGHT  
SPECIAL**

**\$69**

Saturdays Only  
(Until Sold Out)

**Butter Chicken**

Yogurt Marinated  
'Marys' Chicken  
Thighs & Fragrant  
Jasmine Rice

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.