

LOAM

DINNER

STARTERS

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

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

Bulgogi Short Ribs \$22

(2) Sweet & Garlic Bulgogi Marinated Kalbi 3/8" Cut Short Ribs a la Plancha & House Pickled Vegetables. GF.

Winter Greens Caesar Salad \$18

Draper Farms Radicchio, Baby Arugula, Italian Lemon & Olive Oil Poached Boqueronnes, Parmesan & House Sourdough Croutons.

Fried Brussel Sprouts \$14

Local Brussel Sprouts, Fried Crispy, 40 Yr Aged Balsamic Glaze, & Parmesan. GF. Veg. Vg.

MAINS

Wagyu Coulotte \$36

American Wagyu Coulotte Steak 7 oz Cut — Pan Seared, Whipped Yukon Garlic Potatoes, Roasted Winter Vegetables & Chimichurri. GF.

Cedar Plank PNW Salmon \$36

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

Chanterelle Carbonara \$32**

Housemade Farm Egg Papperdelle Pasta, Lincoln City Foraged Yellowfoot Chanterelles**, House Cured Pork Belly, Italian Parmesan & Dayton Farm Egg Yolk.

Parsnip Gnocchi \$28

Housemade Parsnip & Potato Gnocchi— Pan Seared, Baby Arugula Pesto, Roasted Winter Vegetables, Sourdough Breadcrumb, Burrata & Local Microgreens. Veg.

Lamb Sugo Pappardelle \$36

Grassfed Braised Leg of Lamb Pappardelle, Housemade Farm Egg Papperdelle Pasta, Roasted Tomato Sauce, & Roasted Winter Vegetables.

SWEETS

Salted Butterscotch Pot De Creme \$14

Chantilly Cream. GF.

Zeppole \$14

Chevre Whipped Zeppoles & Lemon Curd. GF.

**DATE NIGHT
SPECIAL**

\$69
Saturdays Only
(Until Sold Out)

**Inquire with
your server.**

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.