

LOAM

DINNER

STARTERS

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

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

Winter Buratta Salad \$18

Lemon Vinaigrette Marinated Fennel, Blood Orange Supreme, Italian Buratta Cheese, 40 Yr. Aged Balsamic & Sourdough Crostini. Veg.

Bulgogi Short Ribs \$22

(2) Sweet & Garlic Tamari Marinade, Crispy Kalbi 3/8" Cut Short Ribs a la Plancha & House Pickled Vegetables. GF.

Winter Greens Caesar Salad \$18

Even Pull Farm Chickory Mix, 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 Teres Major \$36

American Wagyu Teres Major 8 oz Cut, Pan Seared, Whipped Yukon Garlic Potatoes, Roasted Winter Vegetables & Chimichurri. GF.

Chanterelle** & Smoked Chicken Pot Pie \$32

Smoked Marys Chicken Thighs, Lincoln City Winter Chanterelles**, Roasted Vegetables & 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.

Roasted Leg of Lamb \$36

Roasted Herb Encrusted Grass-Fed New Zealand Boneless Leg of Lamb Cutlets, Herb Rice, Roasted Vegetables & Mint Chimmichurri. GF.

SWEETS

Brown Butter Vanilla Crème Brûlée \$14

Classic Vanilla Creme Brulee & Browned Butter. 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.