

# LOAM

## DINNER

### STARTERS

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

Housemade Focaccia, Freshly Baked. Herbs & Fresh Churned Housemade Butter. **Veg.**

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

Even Pull Farm Salad & Kale Mix, House Sourdough Croutons, Italian Parmesan, Lemon Herb Vinaigrette, & Olive Oil Poached Boquerones.

#### **Amity Raised Lamb Medallions \$14**

Amity Blue Goat Farm Locally Raised Lamb Rack, Herb Encrusted & Roasted, with Mint Chimichurri. **GF.**

#### **Chanterelle Bruschetta \$14**

Coastal Golden Chanterelles, Lemon Herb Chevre, Housemade Sourdough Focaccia.

#### **Delicata & Chanterelle Fritti \$16**

Coastal Golden Chanterelles, Draper Farms Delicata Squash, Gluten Free Crispy Dredge. **GF. Veg.**

### MAINS

#### **Traeger Smoked Pork Loin \$32**

Brined, Herb Encrusted & Traeger Smoked Pork Loin, Wild Mushroom Risotto, Roasted Winter Veg, Peach Mostarda. **GF.**

#### **Chanterelle Papperdelle \$28**

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

#### **Blackened Rockfish \$24**

Fresh PNW Rockfish Cast Iron Seared, Tuscan White Bean & Tomato Stew, Roasted Winter Vegetables, & Lemon Thyme Beurre Blanc. **GF.**

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

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

#### **Smoked Chicken & Chanterelle Pot Pie \$32**

Coastal Golden Chanterelles, Smoked Chicken Thighs, Farmers Market Vegetables & Housemade Pastry Crust Top. (Can be made **Veg.**)

#### **Confit Duck Thighs \$32**

Marinated Duck Thighs, Confit Braised, Kale-Tomato & White Bean Stew, Roasted Winter Veg. Rosso Vino Redcution.

### SWEETS

#### **Honey Chanterelle Bread Pudding \$18**

House Challah Pieces, Vanilla Egg Wash, Cardamom Anglaise.

#### **Chevre Zeppole \$14**

Creamy Chevre Donut Holes & Housemade Lemon Curd. **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.**

#### **DATE NIGHT SPECIAL**

**\$69**

Saturdays Only  
(Until Sold Out)

#### **Confit Duck Thighs**

With Kale, Tomato &  
White Bean Tuscan Stew  
Roasted Winter Veg