

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.

Chanterelle & Delicata Fritti \$17

Coastal Golden Chanterelles, Grateful Gardens Delicata Squash, Gluten Free Light Crispy Batter, Calabrian Honey. **GF.**

PNW Clams \$22

Fresh Willapa WA Clams, Housemade Lardons, Garlic, White Wine & Butter. Housemade Sourdough Focaccia. (can be **GF.**)

Chanterelle Cream Soup \$18

Coastal Golden Chanterelles, Tomato Stew Broth, Herbs & Cream. **GF. Veg.**

DATE NIGHT SPECIAL

\$69

Saturdays Only
(Until Sold Out)

**Traeger Smoked
Pork Loin**
Chanterelle &
Roasted Veggies in
Risotto

MAINS

Lamb Smash Burger \$24

Amity Grown Blue Goat Farm Lamb Smash Patties, Chevre, House Lardon Bacon Jam, Padron Aioli & Housemade Brioche Bun

Chanterelle Pappardelle \$28

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

LOAM Fish & Chips \$24

Fresh PNW Rockfish, Gluten Free Beer Batter, Farmers Market Veggie Slaw, Housemade Tartar, & Fried Red Potatoes. **GF.**

Cedar Plank PNW Salmon \$36

PNW Caught Skuna Bay Salmon, Spiced Fluffy Rice Pilaf, Roasted Farmers Market Veg & Herb Verde. **GF.**

Smoked Chicken & Wild Mushroom Pot Pie \$32

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

SWEETS

Candy Cap Blondie & Ice Cream \$18

Candy Cap Mushroom Infused Blondie & House Churned Cardamom Ice Cream. **GF**

Chevre Zeppole \$14

Creamy Chevre Donut Holes, Chocolate Ganache & Housemade Lemon Curd.

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.