

Oysters on the Half Shell

Cucumber, Pickled Shallot
Rainbow Trout Roe 12

Dungeness Crab Bisque

Roasted Artichoke
Fines Herbs
cup 7 / bowl 11

Artichoke & Black Grape Salad

Chevre Croquettes
Fennel, Red Onion
Marcona Almonds
Satsuma Vinaigrette 9

Butter Lettuce &

Baby Spinach Salad

Grape Tomatoes, French Radish
Rogue River Blue
Cider-Pink Peppercorn
half 5 / full 8

Classic Caesar Salad

Roasted Garlic, Boquerones
Warm Focaccia Croutons
half 6 / full 9

Artisan Grilled Cheese & Tomato Bisque

Three Artisan Cheese Blend
Fresh basil 9

English Peas & Orecchiette

Roasted Tomato, Mascarpone
Preserved Lemon 10

Chilled Shrimp & Frisee Salad

Avocado, Blood Orange
Pickled Ginger & Wasabi Vinaigrette 12

Tuna Nicoise Salad

Artisan Greens, Haricot Vert
Roasted Potatoes, Egg
Nicoise Olive Vinaigrette 12

Marinated Flank Steak Salad

Chopped Romaine, Grape Tomatoes
Red Onion, Pea Tendrils
Blue Cheese Vinaigrette 13

Tuna Melt B.L.T.

Roasted Tuna. Braised Pork Belly
Romaine, Baby Tomatoes
Served open face on Brioche 10

BBQ Pulled Pork Sandwich

Sharp Tillamook Cheddar
Apple Fennel Slaw
Blue Cheese Potato Salad 9

Strip Loin Burger

Braised Pork Belly
Sharp Tillamook Cheddar
Crisp Romaine, Tomato Jam
Pickled Vegetable Salad
Shoe String Fries 11

Anderson Ranch Lamb Burger

Feta, Dried Apricots, Pine Nuts Roasted Red
Onion
Spicy Mint Yogurt
Shoe String Fries 12

Seared Sea Scallops

Parsnip & Coconut Puree
Sugar Snap Peas
Warm Pancetta Vinaigrette 17

Steak Frites

Grilled Hanger Steak
Shoe String Fries
Green Chile Hollandaise 13

Dungeness Crab Risotto

Asparagus
Mascarpone 14

Drinks

Ginger Peach Ice Tea 2.00
Fresh Squeezed Lemonade 2.50
Rosemary Lemonade 2.75
Arnold Palmer 2.75
Crater Lake Root Beer 2.25
Cock n Bull Ginger Beer 2.50
Pinot Noir Grape Juice 2.25
Voss Sparkling 3.50 / 6.50



Chef: Gabriel Kapustka