



## Light Fare and Local Specialties to Share

### Local Northwest Charcuterie and Cheese Plate

a sample of local Salumi cured meats, artisans cheeses, lavosh crackers

17

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### Today's Special Soup

made from the finest local ingredients the season allows

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### French Onion Soup

caramelized onions, gruyere and parmesan cheese

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### "Classic" Caesar Salad

focaccia croutons, parmesan cheese and reduced balsamic vinegar

8

add marinated grilled chicken - 5

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### Organic Greens

local organic field greens, toasted candied walnuts,  
shaved fennel and roasted pear -zinfandel vinaigrette

10

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### Duck Confit And Kobe Beef Sliders

mini brioche bun, apple-chili aioli, shaved radish and frisée

13

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### Alaskan Scallops

warm lentils, root vegetables and warm bacon vinaigrette

13

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### Spiced Northwest Fish Tacos

grilled flat bread, plum-apple chutney and crispy Walla Walla onions

12

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### Soup and Salad

a combination of our house organic greens and soup of the day

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## Entrees

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### Northwest Oyster Po' Boy

crispy oysters, celeriac remoulade and Salish coleslaw

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### Fire Roasted Chicken Sandwich

cherry pepper aioli, crisp pancetta, fontina cheese and fried sweet onions  
served on house made sea salt focaccia, with crispy potato fries

15

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### Oregon Country Beef Burger\*

all natural Oregon country beef, tomato, onions and lettuce  
served on a house baked brioche bun with either  
Tillamook cheddar or gruyere cheese and crispy potato fries

14

add hardwood smoked bacon or avocado — 3 each

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### Grilled Portabella Mushroom and Goat Cheese

Salish garden herbs, eggplant, roasted peppers on house made focaccia bread

13

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### Quince Glazed Chicken Breast

cauliflower, fingerling potatoes, marcona almonds, huckleberry vinaigrette

19

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### Beef Tenderloin

6 oz beef tenderloin medallions, root vegetable hash fig and red wine reduction

27

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### Indigenous Seafood Cioppino

shrimp, mussels, clams, Salish garden picked herbs

23

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### Locally Foraged Mushroom Pasta

goat cheese, braising greens, fresh herbs, roasted garlic

16

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*\*Information regarding consuming raw or undercooked food is available upon request.*

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