

GRAZING



French Onion

Herb croutons & melted gruyere
6 Cup 8 Cast Iron

Chefs Soup Creation

6 Cup 8 Bowl

Calamari

*Garbanzo crusted squid,
salad of shaved fennel, arugula,
lemon vinaigrette & smoked paprika aioli*
11

Seasonal Ravioli

*House made ricotta, roasted eggplant,
chickpea salad & truffle honey*
10

Tenderloin Carpaccio

*Fresh parmesan, Banyuls vinaigrette,
endive & olive oil crostinis*
12

Griddled Crab Cakes

*Marcona almonds, fried leeks,
& a brown butter vinaigrette*
16

SALADS



Roasted Fingerling Salad

*Butter braised leeks, hot smoked tomato vinaigrette,
quinoa, sheeps milk cheese, sea salt & arugula*
11

Spinach Salad

*Grilled pears, candied Oregon hazelnuts, roasted
shitakes & creamy golden raisin dressing*
10

Warm Chicory Salad

*Oregon smoked blue cheese, warm blueberry and
house bacon vinaigrette & tart apples*
12

SIDES



Sunchoke Risotto

6

Brussels Sprouts & House Cured Bacon

6

Roasted Fingerlings & Crème Fraiche

5

Whipped Potatoes

5

Creamed Mustard Greens

5

Skillet Cornbread

5

We will gladly split any appetizer, salad, or entrée \$3

BIG PLATES

Fontina Stuffed Breast of Chicken

*Potatoes Pave, butternut & sage veloute, anise syrup
& chef's selection of root vegetables*

23

Carlton Farms Pork Tenderloin

*Coffee & cocoa rubbed, bacon apple jam, balsamic
figs, whipped potatoes, buttered leeks, herb crème
fraiche, salsify & chocolate coulis.*

26

Oregon Steelhead

*Confit Yukon potato, parsley & roasted jalapeno
vinaigrette, mushrooms & hazelnut praline*

25

Faro Risotto

*Roasted sunchokes, lemon coulis,
aged sheeps cheese & spinach*

20

Caramelized Sea Scallops

*Braised chicory salad, apple chips, warm
bacon and hot smoked cippolini vinaigrette,
lemon chamomile foam*

32

Stuffed Eggplant

*Oven roasted tomatoes, fresh mozzarella,
faro & artichoke salad,
with pine nut & basil vinaigrette*

19

ALA CARTE STEAKS

Selected USDA Sterling Silver cuts of meat with your choice of side

12oz New York Strip

27

8oz Beef Tenderloin

31

14oz Ribeye

29

Parties of 9 or more subject to 19% gratuity