

# LUNCH

## TEASERS



### *Quesadilla*

Grilled peach BBQ, shrimp, cilantro  
& roasted fennel

11

### *Roasted Tomato Soup*

Blue cheese  
Cup 5 Bowl 7

### *Calamari*

Garbanzo crusted squid, with a salad of shaved  
fennel, arugula, lemon vinaigrette, & a smoked  
paprika aioli

11

### *Cup of Soup & Grilled Cheese*

Mozzarella, fontina,  
& basil lavender pesto

12

### *Smoked Pepper Hummus*

Extra virgin olive oil, grilled pitas, pickled  
cucumber, feta & candied olives

9

### *Pork Chili Verde*

Warm flour tortillas, citrus crema,  
lime & avocado

Cup 8 Cast Iron 10

## RUFFAGE



### *Northwest Salad*

Dried cranberries, Oregon hazelnuts,  
red onions, blue cheese & lemon vinaigrette

9

### *Salmon Cobb*

Smoked honey cured bacon, tomatoes,  
grilled salmon, chopped egg, oven dried tomatoes,  
avocado, & blue cheese vinaigrette

13

### *Caesar Salad*

Romaine lettuce, pulled focaccia croutons,  
creamy balsamic and parmesan dressing

Regular 8 Large 10

Add Chicken 5

Add Salmon 6

Add Alaskan Bay Shrimp 5

### *Asian Chicken Salad*

Buttermilk breaded chicken, water chestnuts,  
bean sprouts, green onion, fried wonton strips,  
roasted cashews & mixed greens  
tossed in a sesame ginger dressing

12

### *Spinach Salad*

Grilled pears, Roquefort, candied Oregon hazelnuts,  
Sorrel, roasted shitakes, & a creamy golden raisin vinaigrette

10

# PUBWICHES



*All Sandwiches served with a choice of Fries or Side Salad*

## *Ranch Burger*

8oz Range fed Angus Burger  
grilled to order on a sesame Kaiser roll

11.50

Add Cheese & Bacon 13.50

## *Coffee Roasted Pork Loin Sandwich*

Red onion & bacon jam, arugula &  
fennel salad, slow roasted tomatoes,  
& blue cheese aioli

14

## *Pastrami Rueben*

On dark rye with traditional Russian  
dressing, sauerkraut, and gruyere

11

## *Fried Oyster Club*

Six Cajun crusted oysters fried, baby arugula &  
grilled white corn remoulade on a toasted roll

15

## *Grilled Cheese & Smoked Brisket*

Served on a Kaiser bun, with Havarti,  
caramelized onions, & roasted garlic aioli

13

## *Hot Smoked Salmon Sandwich*

Caper aioli, fried capers, sliced apple salad,  
on marbled rye with lemon crème fraiche

13

# MAINS



## *Fish & Chips*

Alaskan cod, poppy seed coleslaw & house made tartar

15

(Alaskan halibut available at Market Price)

## *Pan Fried Pacific Oysters*

One dozen lightly breaded oysters

& tartar sauce

20

Half Order 11

## *Mac & Cheese*

Black Butte Porter cheese sauce  
tossed with bacon, tomatoes, spinach, and cavatappi pasta.

12

With grilled breast of Chicken 15

With bacon and Alaskan bay shrimp 15

*Parties of 9 or more subject to 19% gratuity*