

LUNCH MENU

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, and a smoked
paprika aioli

12

Cup of Soup & Grilled Cheese

Mozzarella, fontina,
and basil lavender pesto

15

Smoked Pepper Hummus

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

9

Pork Chili Verde

Warm flour tortillas, citrus crema,
lime and 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, and blue cheese vinaigrette

14

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 and mixed greens tossed in a sesame ginger
dressing

12

Spinach Salad

Grilled pears, Roquefort, candied Oregon hazelnuts,
Sorrel, roasted shitakes, and 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

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 Alaskan bay shrimp 15

Parties of 9 or more subject to 19% gratuity