

RESTAURANT & BAR

SMALL PLATES

Meridian Clam Chowder* Pacific coast clams, bacon 15

Farm Greens (*) local baby greens, house pickled vegetables, lightly dressed with citrus honey vinaigrette 12

Grilled Petite Carrot with Tops ⊳ 🛞 cumin, brown sugar, cream 13

Scallop Crudo () weathervane scallop, house XO sauce, shrimp chip, micro greens 21

Bonfire Oyster 👔 🏽 hay smoke, fermented chili hot sauce, herb brush 25

Dungeness Crab Cake smoked tomato vin, watercress radish salad 25

Oysters Half Shell (1) (8) green apple mignonette pearls 22

Char-Grilled Octopus 🕧 watercress salsa verde 21

Fig and Beet Salad (1) chiogga beet, grilled fig, local Meda quark cheese, popped farro 19

Charcuterie Board Chefs' selection, cured meat, artisan cheese, pickled vegetables 25

Sautéed Clams fresh in-shell clams of the season, lardon, fennel, garlic, shallot, vermouth 24

MAIN DISHES

Troll Chinook Salmon () (*) greens in dashi broth, spring onion, salmon skin chicharrones 39

Black Cod Medallions (*) sea salt water brined, tonnato sauce, duck fat fingerling potato 36

Petrale Sole caper beurre blanc, pink shrimp, wilted farm greens, duck fat fingerling potato 33

Clams and House-Made Pasta fresh in-shell clams of the season, squid Ink pasta, vermouth, citrus, dijon, shallot, garlic 29

Two Bone Pork Loin Chop (*) black tea brined, Hood River cherry lingonberry sylt, duck fat fingerling potato 36

Rib Steak (1) trimmed and butcher tied, char-grilled, roasted garlic sabayon, port braised cipollini, duck fat fingerling potato 48

Ancient Grain and Foraged Mushrooms >> (1) in-season wilted greens, caramelized onion, grilled fig, charred citrus vinaigrette 26

FARMS & PURVEYORS

We are proud to partner with the following PNW producers, growers and artisans who allow us to celebrate our region's bounty with you. Nestucca Bay Creamery Cloverdale, OR • Tillamook Creamery Tillamook, OR • Peas2U Hebo, OR • Nevør Shellfish Farm Netarts Bay, OR • Childers Meat Eugene, OR • Anderson Ranches Brownsville, OR • Ocean Beauty Seafoods Astoria, OR • King Fisher Farms Nehalem, OR • Oregon Coast Wasabi Tillamook, OR • Corvus Landing Farm Neskowin, OR • Jacobsen Salt Co./Bee Local Honey Netarts/Portland, OR • Carlton Farms Carlton, OR • Community Supported Fishery Garibaldi, OR •

🜒 Vegan 🛭 🖕 Vegetarian 👔 Dairy-free 👔 Gluten-free

Please inform your server of any dietary restrictions as dishes can be modified. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. or eggs may increase your risk of foodborne illness.