



MERIDIAN

RESTAURANT & BAR

AVAILABLE 8:00 AM-12:00 PM

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.

Nevør Shellfish Farm Netarts Bay,
OR • Even Pull Farm McMinnville,
OR • DeNoble Farms Tillamook, OR •
Childers Meat Eugene, OR • Anderson
Ranches Brownsville, OR • Ocean Beauty
Seafoods Astoria, OR • Oregon Coast
Wasabi Tillamook, OR • Misty Mountain
Mushrooms Yamhill, OR • Nestucca
Bay Creamery Cloverdale, OR • Corvus
Landing Farm Neskowin, OR • Briar Rose
Creamery Dundee, OR • Jacobsen Salt
Co./Bee Local Honey Netarts/Portland,
OR • Oregon Olive Mill at Red Ridge
Dayton, OR • Carlton Farms Carlton, OR
• Shun/Kai USA Tualatin, OR • Community
Supported Fishery Garibaldi, OR • Bennett
Family Farm, Tillamook, 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.

BREAKFAST

Smoked Salmon Hash* poached egg, hollandaise, red onion, kale, roasted peppers, foraged mushrooms, dill 26

Crab Cake Benedict* poached egg, dungeness crab, charred tomato aioli, hollandaise, bacon gremolata, choice of breakfast potatoes or local greens tossed in honey vinaigrette 25

Eggs Benedict* poached eggs, English muffin, Canadian bacon, hollandaise, choice of breakfast potatoes or local greens tossed in honey vinaigrette 16

Garden Omelette heirloom tomato, Nestucca Bay Meda, foraged mushrooms, caramelized onions, choice of breakfast potatoes or local greens tossed in honey vinaigrette 21

Pork Chop Hash* poached egg, roasted peppers, kale caramelized onions, seasonal chutney 20

Hang Town Fry Fritata Style pan fried oysters, hollandaise, lardon, caramelized onions, charred tomato aioli, basil oil, choice of breakfast potatoes or local greens tossed in honey vinaigrette 19

Lox Board honey horseradish Meda cheese, capers, six minute egg, pickled red onion, rye crisp, mustard 24

Brioche French Toast brioche, housemade berry syrup, whipped cream, powdered sugar 14

Vegetable Haystack gluten-free toast round, crushed avocado, lemon, basil, braised greens, foraged mushrooms, heirloom tomato 17

Classic Breakfast* two eggs your way, two pieces of bacon, breakfast potatoes 15

Oatmeal brown sugar, blueberries bowl 10 cup 5

SIDES

Toast choice of English muffin, wheat, sourdough, or gluten-free 4

One Egg any way 2

Bacon smoked 5

Fruit seasonal fruit selection 5

DRINKS

Flag & Wire Coffee regular and decaf 3

Latte 5 milk alternative- soy, almond, coconut 6

Espresso single 2.50, double 3, triple 3.50

Hot Chocolate 4

Juices apple, cranberry, grapefruit, pineapple, tomato 5 fresh squeezed orange juice 6

Hot Tea assortment of Steven Smith Teamaker 3

Paradise pineapple juice, orange juice, cherry juice 7

Winema cranberry juice, house-made mint simple, lime juice, soda water 7

CRAFT COCKTAILS

Meridian Bloody Mary Hot Monkey Vodka, house-made bloody mary mix, celery stalk, olives, lime 14

Mimosa fresh squeezed orange juice, sparkling wine, blueberries 10

Irish Coffee Jameson Whiskey, Flag & Wire Coffee, house made whipped cream 12