

Meridian Restaurant & Bar is proud to partner with the following Oregon and PNW producers, growers, and artisans who allow us to celebrate our region's bounty with you.

# FARMS & PURVEYORS

Nevør Shellfish Farm Netarts, OR

Even Pull Farm McMinnville, OR

DeNoble Farms Tillamook, OR

Childers Meats Eugene, OR

Ocean Beauty Seafoods Astoria, OR

Oregon Coast Wasabi

Misty Mountain Mushrooms Yamhill, 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 All-Natural Pork & Beef Carlton, OR

Shun/Kai USA *Tualatin, OR* 

## SMALL PLATES

Beet Salad n ricotta, cauliflower, herb salad, pickled red pearl onion 9

Butter Lettuce crème fraîche vinaigrette, radish, fines herbes, hazelnuts 7

Delicata Squash Salad () winter citrus, hazelnut, Ancient Heritage "Hannah," radicchio, arugula 9

Heirloom Greens of cider vinaigrette, radish, fines herbes, hazelnut 7

Pork Belly carrot mole, crispy kale, popped sorghum, carrot top pesto 18

Heirloom Squash Soup 1 smoked mussels, marcona almond, harissa 15

Dungeness Crab Agnolotti preserved meyer lemon, smoked dulse 16

Oysters\* on the half shell champagne mignonette, lemon 18

### MAIN

Black Cod Oregon black truffle, parsnip mash, escarole, truffle jus 28

Grilled Cauliflower Steak burnt carrot mole, baby carrot, kale, abalone mushroom, toasted seeds, sorghum 12

Spaghetti Squash n brown butter, fried sage, preserved meyer lemon 17

Beef Flatiron\*/30-Day Dry-Aged Ribeye\* king trumpet mushroom, Oregon black truffle, pearl onion, yukon gold, bordelaise 27/49

Duck\* bergamot, cipollini onion, braised greens, watermelon radish, smoked broth 32

Steelhead salsify, wild rice, yellowfoot, brown butter, saba 21

White Truffle Risotto ( Oregon white truffle, parmigiana-reggiano, herb salad 23

# TABLE

## PROTEINS

Whole-Roasted Chicken allow 1 hour or pre-order 36

Steak for Two\* 320z Carlton Farms ribeye tomahawk 69

Table items are meant to share, add them to your meal to have a family-style experience.

#### SIDES

House-made & Artisan Charcuterie 18

Regional Artisan Cheeses one 5 / two 9 / three 14

Potato Puree 7 add Oregon black truffle 5

Brussels Sprouts bacon vinaigrette 9

Delicata Squash n parmigianareggiano, herb salad 9

<sup>\*</sup> Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.