



# MERIDIAN

RESTAURANT & BAR

AVAILABLE 5:00 PM - 9:00 PM

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

Nevær 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*

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*

## SMALL PLATES

**Heirloom Greens** 🌱 cider vinaigrette, radish, fines herbes, hazelnut 11

**Razor Clam "Caesar"**\* fried razor clam, rapini, Mama Lil's Peppers, Parmigiano-Reggiano 21

**Smoked Cod Dip** black cod, salmon roe, pickled mustard seed, fines herbes, grilled baguette 16

**Oysters\*** on the half shell, champagne mignonette, lemon 20

**Strawberry and Gold Beet Salad** 🌱 gold beets, strawberry, house-made ricotta, crimini mushroom, arugula, watercress 12

**Chilled Pea Soup** 🌱 whipped chèvre, rhubarb, fava beans, dukkah 14  
*add Dungeness crab 5*

**Halibut Chowder\*** fines herbes, toasted bread 20

**Stone Fruit Salad** peach, apricot, nectarine, bacon, padrón pepper, crème fraîche 15

## MAIN

**Grilled Cauliflower Steak** 🌱 burnt carrot mole, baby carrot, kale, Abalone mushroom, toasted seeds, sorghum 26

**Spaghetti Squash** 🌱 brown butter, fried sage, preserved Meyer lemon 19

**Rockfish** rapini, wasabi, Cara Cara orange, shiitake, hot honey, radish 30

**Mushroom Risotto** 🌱 duxelles, morel mushroom, Parmigiano-Reggiano 20

**Herb-Crusted Halibut\*** asparagus, rhubarb, English pea, Fiddlehead fern, Hakurei turnip, favetta 45

**Troll-Caught Chinook Salmon\*** Russian kale, fingerling potato, Morel mushroom, herb jus 45

**Flat Iron/Ribeye\*** grilled asparagus, Porcini mushroom, garlic scape, Yukon Gold potato, French onion demi-glace 35/52

**Albacore Chimichurri** grilled Oregon albacore, summer squash, heirloom tomato, romano bean, chimichurri 26

**Grilled Cauliflower** 🌱 summer squash, heirloom tomato, padrón pepper, panisse, sorghum, chimichurri 24

## SHARE PLATES

### PROTEINS

**Whole Roasted Chicken**  
allow 1 hour or pre-order 42

**Steak for Two\***  
32 oz Carlton Farms ribeye  
tomahawk 75

### SIDES

**Housemade and Artisan Charcuterie** 22

**Regional Artisan Cheeses**  
one 7 / two 11 / three 16

**Potato Puree** 7

**Grilled Asparagus** rhubarb vinaigrette 9

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

🌱 Vegan or can be prepared vegan upon request.