



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

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

Fava Bean Agnolotti ramp pesto, pickled ramp, herb salad 17

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

Steamer Clams spring peas, prosciutto, toasted baguette 24

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

MAIN

Grilled Cauliflower Steak 🌱 burnt carrot mole, baby carrot, kale, Abalone mushroom, toasted seeds, sorghum 21

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

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.