



MERIDIAN

RESTAURANT & BAR

AVAILABLE 8:00 AM - 3:00 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

Nevør Shellfish Farm *Netarts Bay, OR*

Even Pull Farm *McMinnville, OR*

DeNoble Farms *Tillamook, OR*

Childers Meat *Eugene, 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*

BRUNCH

Two Eggs, Any Way* bacon, breakfast potatoes, toast 15

Headlands Hash pork confit, grilled red onion, braised greens, poached eggs, herb salad 18

Eggs Benedict* poached eggs, English muffin, Canadian bacon, hollandaise 16

Smoked Salmon Hash* house-smoked salmon, bacon, spinach, poached egg, hollandaise, preserved Meyer lemon 20

Buttermilk Pancakes huckleberry jam, powdered sugar 14

Steak and Eggs* flat iron steak, breakfast potatoes, braised greens, two poached eggs, bordelaise 23

Parfait greek yogurt, honey, granola, fresh fruit 12

Lox or Smoked Salmon pickled red onion, capers, arugula, hard-boiled egg, cream cheese, bagel 17

LUNCH

Strawberry and Gold Beet Salad ♻️ gold beets, strawberry, housemade ricotta, crimini mushroom, arugula, watercress 12

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

Steak Salad grilled flat iron, kale, sweet corn, carrot escabeche, radish, caramelized onion vinaigrette 23

Albacore Chimichurri grilled Oregon albacore, summer squash, heirloom tomato, pole beans, chimichurri 26

Grilled Cauliflower ♻️ summer squash, heirloom tomato, padrón pepper, panisse, sorghum, chimichurri 21

Haystack Burger* Tillamook sharp cheddar, bacon, fried onions, refrigerator pickles, lettuce, roasted tomato aioli 18

Seafood Roll* Oregon pink shrimp, smoked bay scallops, Dungeness crab, Kewpie mayo, lettuce, tomato 24

Glazed Rockfish rapini, wasabi, orange, shiitake, hot honey, radish 28

Dungeness Crab Cake shaved asparagus, watercress, remoulade 20

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

Chilled Pea Soup ♻️ whipped chèvre, rhubarb, English peas, dukkah 14
add Dungeness crab 5

Halibut Chowder* fines herbes, toasted bread 20

SIDES

Monkey Bread Grand Marnier glaze, cinnamon, hazelnuts 9

Toast ♻️ choice of wheat, sourdough or English muffin 4

Bacon* thick-cut, smoked bacon 5

Fruit ♻️ seasonal fruit selection 5

One Egg* any way, organic 2

COCKTAILS

Mimosa sparkling wine, orange juice 8

Bloody Mary house-infused vodka, housemade mix, celery stalk, olive skewer, house-pickled onions 12

Irish Coffee Irish whiskey, coffee, house-made whipped cream 8

* 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.