



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 Pacific cod, salmon roe, pickled mustard seed, fines herbes, grilled baguette 16

Oysters* on the half shell, champagne mignonette 20

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

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

Halibut Chowder* fines herbes, toasted bread 20

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

MAIN

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

Glazed Rockfish rapini, wasabi, orange, shiitake, hot honey, radish 30

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

Herb-Crusted Halibut* asparagus, rhubarb, English pea, Hakurei turnip 45

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

Flat Iron/Ribeye* grilled asparagus, lobster mushroom, Yukon Gold potato, French onion demi-glace 35/52

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