



MERIDIAN

RESTAURANT & BAR

AVAILABLE 4:00 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

Nevør 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

SHARE

Dungeness Crab Dip Pacific Northwest Dungeness crab, salmon roe, scallions, house made crostini 16

Regional Artisan Cheeses one 7 / two 11 / three 16

Housemade and Artisan Charcuterie seasonal selection 22

Oysters* on the half shell, champagne mignonette 20

Smoked Fish Board local house smoked fish, chef's accompaniments, gluten free crackers 24

START

Local Produce Salad 🌱 rotating selection of seasonal greens and vegetables, hazelnut vinaigrette 11

Spinach Salad* warm bacon vinaigrette, poached egg, parmesan 21

Beet Salad 🌱 arugula, spinach, radish, whipped chevre, marinated fingerling potato, pickled red pearl onion 12

Meridian Clam Chowder razor clams, bay scallops, bacon, winter vegetables, grilled baguette 15

Oregon Mushroom Miso Soup roasted local mushrooms, leeks, winter vegetables, rainbow chard, soft egg 14

MAIN

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

Ling Cod 🌱 caramelized cabbage, buttered leeks, yellowfoot chanterelles, blood orange, gremolata 28

Mushroom Risotto 🌱 duxelles, locally foraged mushrooms, Parmigiano-Reggiano 20

Winter Steelhead* Tuscan kale, fingerling potato, herb jus 45

Flat Iron/Rib-eye* creamed kale, sautéed mushroom, Yukon Gold potato, cherry tomato, bordelaise 35/52

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

Root Vegetable Medley 🌱🌱 rice pilaf, charred cauliflower, blood orange, watermelon radish 20

Pan Seared Duck* polenta cake, sweetcorn, chanterelles, jus 35

🌱 Vegan 🌿 Vegetarian 🥛 Dairy-free 🍷 Gluten-free

Please inform your server of any dietary restrictions as dishes can be modified.

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