



# 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

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

## START

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

**Spinish Salad\*** warm bacon vinaigrette, poached egg, parmesan 21

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

**Winter Squash Soup** 🌱 butternut squash, harissa, fines herbes, grilled baguette 12

**Sweetcorn Chowder** 🥬 served with heirloom chili relish, bacon lardon 15

## 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, lobster mushroom, Parmigiano-Reggiano 20

**Troll-Caught Chinook Salmon\*** Russian 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, fig 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.