



# 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

**Trio of Beets** 🌱 arugula, golden beets in a trio of marinades, house smoked chevre, wild rice, vinaigrette 13

**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

**Dungeness Crab Pasta** ditalini pasta, Old Bay brown butter, locally foraged mushrooms, tarragon, mustard seed 30

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

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

**Wild Caught Steelhead\*** golden beets, kale, charred leek butter broth, hazelnuts, cucumber 38

**Flat Iron/Rib-eye\*** caramelized cabbage, celery, charred cauliflower, ginger, blood orange, cherry orange bordelaise 35/52

**Oregon Albacore\*** buttered leeks, watermelon radish, popcorn grits, charred leek puree 26

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

**Duck Hash** duck confit, pearl onion, winter vegetables, arugula, bourbon cherry bordelaise 28

🌱 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.