



MERIDIAN

RESTAURANT & BAR

STARTERS

Farm Greens 🌱🌱 local baby greens, red radish, house pickled vegetables, lightly dressed with citrus honey vinaigrette 12

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

Housemade Potato Chips 🌱🌱🌱 kettle fried and sprinkled with Jacobsen's sea salt 6

SMALL PLATES

Happy Hour from 3pm-5pm, Monday- Friday, price in gold

Tartine Trio* three varietal, french-style, open-faced sandwiches heirloom tomato, fresh mozzarella, basil pork and pistachio pate, mustard, marinated red onion sliced hard boiled eggs, avocado, crispy capers 14/17
pair with J. Christopher Sauvignon Blanc

Veggie Charcuterie 🌱🌱 seasonal selection of housemade pickled vegetables, grilled pattypan squash, spiced hazelnuts, stone ground mustard, sea salt crostini 15/18
pair with Eyrie Vineyards Pinot Gris

Grilled Farm Fresh Carrot 🌱🌱 petite tri-color carrots glazed with brown sugar, cream, cumin, spiced hazelnuts 7/9
pair with High Tide Cocktail

Oregon Shrimp Cocktail* 🌱🌱 dill, cucumber, red radish, light horseradish vinaigrette 10/12
pair with Kramer Sparkling Pinot Gris

Char-Grilled Octopus* 🌱🌱 red wine braised, char-grilled octopus, basil watercress salsa verdé 10/12
pair with Aleutian Cocktail

Artisan Charcuterie and Cheese Chef's selection, marinated and pickled accompaniments, whole grain mustard, sea salt crostini 22/26
pair with Meridian Ginger Cocktail

Manila Steamer Clams* 🌱🌱 sautéed with lardon, fennel, garlic, shallot, vermouth 15/18
pair with Abacela Umpqua Valley Grenache Rosé

Crab Cakes* two housemade dungeness crab cakes, charred tomato horseradish aioli 16/19
pair with Willamette Valley Vineyards Rosé

Petite Oysters* 🌱🌱 Netarts Bays' fresh selection of the day, six on the half shell with classic mignonette 18/20
pair with Kramer Sparkling Pinot Gris

MAIN DISHES

Brioche Burger* grass-fed Oregon beef, caramelized onion, aioli, house pickles, heirloom tomato, local greens tossed in honey vinaigrette 18
pair with L'Ecole Columbia Valley Syrah

Petrale Sole* citrus beurre blanc, pacific pink shrimp, caper, herbed fingerling potato 32
pair with Roco Chardonnay

Clam Linguine* 🌱 sautéed manila clams, garlic, shallot, vermouth, lemon, Dijon, fresh linguine 26
pair with Willamette Valley Vineyards Pinot Gris

Hand Cut Rib Steak* 🌱🌱 northwest-grown, grass-fed 10 oz beef, squash, crushed fingerling potato, Mary's Garden chimichurri, pickled red onion 45
pair with Walla Walla Vinters Malbec & Valley View Cabernet Sauvignon

Wild Chinook Salmon* 🌱🌱 pan-seared chinook, watercress vinaigrette, grilled baby carrot, marinated cucumbers 38
pair with Pacific Sipper Cocktail

Double Cut Pork Chop* brown sugar and black tea brined, summer fruit chutney, grilled summer squash 32
pair with Willamette Valley Vineyards Whole Cluster Pinot Noir

Vegetable Risotto 🌱🌱 vegetable broth, braising greens, sugar peas, tri colored carrots, summer squash, oyster mushroom 20
pair with J. Christopher Sauvignon Blanc

FARMS & PURVEYORS

We are proud to partner with the following PNW producers, growers and artisans who allow us to celebrate our region's bounty with you.

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

🌱 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. or eggs may increase your risk of foodborne illness.