



# MERIDIAN

RESTAURANT & BAR

## STARTERS

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

**Meridian Clam Chowder\*** Pacific coast clam chowder, bacon, grilled baguette 15

**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 house-made pickled vegetables, grilled pattypan squash, spiced hazelnuts, stone ground mustard, sea salt crostini 15/18  
pair with Chehalem Pinot Gris

**Grilled Farm Fresh Carrot** 🌱🌱 petite tri-color carrots glazed with brown sugar, cream, cumin, spiced hazelnuts 7/9  
pair with Eyrie Pinot Gris

**Oregon Pink Shrimp Cocktail\*** 🌱🌱 dill, cucumber, red radish, light horseradish vinaigrette 12/14  
pair with Kramer Celebration Pinot Gris

**Char-Grilled Octopus\*** 🌱🌱 red wine braised, char-grilled octopus, basil watercress salsa verde 12/14  
pair with Stoller Rose Pinot Noir

**Artisan Charcuterie and Cheese** Chef's selection, marinated and pickled accompaniments, whole grain mustard, sea salt crostini 22/26  
pair with Chehalem Pinot Noir

**Manila Steamer Clams\*** 🌱🌱 sautéed with lardon, fennel, garlic, shallot, vermouth 17/20  
pair with Abacela Umpqua Valley Grenache Rosé

**Crab Cakes\*** two house-made dungeness crab cakes, charred tomato horseradish aioli 16/19  
pair with Stoller Rosé Pinot Noir

**Petite Oysters\*** 🌱🌱 Netarts Bays' fresh selection of the day, six on the half shell with classic mignonette 18/20  
pair with Kramer Celebration 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 Chehalem Chardonnay

**Clam Linguine\*** 🌱 sautéed manila clams, garlic, shallot, vermouth, lemon, Dijon, fresh linguine 28  
pair with Chehalem 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 Valley View Cabernet Sauvignon

**Wild Chinook Salmon\*** 🌱🌱 pan-seared Chinook, watercress vinaigrette, grilled baby carrot, marinated cucumbers 38  
pair with Chehalem Chardonnay

**Double Cut Pork Chop\*** brown sugar and black tea brined, summer fruit chutney, grilled summer squash 32  
pair with Chehalem 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.