



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

Steamed Mussels 🌱🌱 lardon, fennel, star anise, white wine 23
pair with **Eyrie Pinot Gris**

Pan Fried Oysters* lightly dusted oysters, hard-boiled egg remoulade 19
pair with **Kramer Celebration Pinot Gris**

Grilled Delicata Squash 🌱 wild mushroom salad, pecorino, crisp brussel petals 17
pair with **Chehalem Chardonnay**

Beet Salad 🌱 honey, horseradish, Nestucca Bay Meda, local grown micro greens 14
pair with **Elk Cove La Sirene Pinot Noir**

Char-Grilled Octopus* 🌱🌱🌱 red wine braised, char-grilled octopus, basil watercress salsa verdé 18
pair with **Stoller Rosé Pinot Noir**

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

Veggie Charcuterie 🌱 seasonal selection of house-made pickled vegetables, grilled pattypan squash, spiced hazelnuts, stone ground mustard, sea salt crostini 18
pair with **Chehalem Pinot Gris**

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

Petite Oysters* 🌱🌱🌱 fresh selection of the day, six on the half shell with classic mignonette 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, winter vegetables, crushed fingerling potato, Mary's Garden chimichurri, pickled red onion 45
pair with **Valley View Cabernet Sauvignon**

Double Cut Pork Chop* brown sugar and black tea brined, chutney, winter vegetables, petite potato 34
pair with **Chehalem Pinot Noir**

Lamb Shank* Drambuie braised, winter vegetables, petite potato, jus 37
pair with **Bethel Heights Pinot Noir**

Wild Chinook Salmon* rich wild mushroom broth, citrus, foraged mushrooms, winter vegetables 38
pair with **Chehalem Chardonnay**

Vegetables and Dumplings 🌱 pho-style broth, sweet potato dumplings 21
pair with **J. Christopher Sauvignon Blanc**

HAPPY HOUR FROM 3PM-5PM, MONDAY-FRIDAY

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.