



# 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

**Manila Steamed Clams** 🌱🌱 lardon, fennel, garlic, shallot, vermouth 20  
pair with [Helix Viognier](#)

**Pan Fried Oysters\*** lightly dusted extra small oysters, hard-boiled egg remoulade 19  
pair with [Reininger Sémillon](#)

**Grilled Delicata Squash** 🌱 wild mushroom salad, pecorino, crisp brussel petals 17  
pair with [Helix Viognier](#)

**Beet Salad** 🌱 honey horseradish Meda cheese, local grown micro greens 14  
pair with [Elk Cove La Sirene Pinot Noir](#)

**Char-Grilled Octopus\*** 🌱🌱 red wine braised, basil watercress salsa verde 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 [Kramer Celebration Pinot Gris](#)

**Veggie Charcuterie** 🌱 seasonal selection of house-made pickled vegetables, grilled pattypan squash, spiced hazelnuts, stone ground mustard, sea salt crostini 18  
pair with [Eyrie 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\*** 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 [Helix Viognier](#)

**Clam Linguine\*** sautéed manila clams, garlic, shallot, vermouth, lemon, Dijon, fresh linguine 28  
pair with [Reininger Reserve Chardonnay](#)

**Hand Cut Rib Steak\*** 🌱🌱 northwest-grown, 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 [Helix Syrah](#)

**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 [Reininger Reserve Chardonnay](#)

**Vegetables and Gnocchi** 🌱 winter vegetables, fragrant mushroom broth, sweet potato gnocchi 21  
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.