



MERIDIAN

RESTAURANT & BAR

SMALL PLATES

Meridian Clam Chowder* Pacific coast clams, bacon 15

Farm Greens 🌿 🌾 local baby greens, house pickled vegetables, lightly dressed with citrus honey vinaigrette 12

Grilled Petite Carrot with Tops 🌿 🌾 cumin, brown sugar, cream 14
Pair with Bethel Heights Chardonnay

Scallop Crudo 🌾 weathervane scallop, house XO sauce, shrimp chip, micro greens 22
Pair with Maysara Pinot Blanc

Bonfire Oyster 🌾 🌾 hay smoke, fermented chili hot sauce, herb brush 25
Pair with Maysara Pinot Noir Rosé

Dungeness Crab Cake smoked tomato vin, watercress radish salad 27
Pair with Stoller Pinot Noir Rosé

Oysters Half Shell 🌾 🌾 green apple mignonette pearls 22
Pair with Kramer Pinot Gris

Char-Grilled Octopus 🌾 watercress salsa verde 26
Pair with Maysara Pinot Noir

Peach and Beet Salad 🌾 🌾 chionga beet, grilled peach, local Meda quark cheese, popped sorghum 19
Pair with Maysara Pinot Noir Rosé

Charcuterie Board Chefs' selection, cured meat, artisan cheese, pickled vegetables 27
Pair with Maysara Pinot Blanc

Sautéed Clams fresh in-shell clams of the season, linguica, fennel, garlic, shallot, vermouth 25
Pair with Maysara Pinot Gris

MAIN DISHES

Troll Chinook Salmon 🌾 🌾 greens in dashi broth, spring onion, salmon skin chicharrones 41
Pair with Bethel Heights Chardonnay

Sturgeon 🌾 sea salt water brined, tonnato sauce, duck fat fingerling potato 38
Pair with Maysara Pinot Gris

Petrale Sole caper beurre blanc, pink shrimp, wilted farm greens, duck fat fingerling potato 36
Pair with Maysara Pinot Blanc

Clams and Pasta fresh in-shell clams of the season, fresh linguine, vermouth, citrus, dijon, shallot, garlic 29
Pair with Eyrie Pinot Gris

Two Bone Pork Loin Chop 🌾 black tea brined, Hood River cherry lingonberry sylt, duck fat fingerling potato 37
Pair with Maysara Pinot Noir

Ribeye Steak 🌾 🌾 koji rubbed, char-grilled, roasted garlic sabayon, port braised cipollini, duck fat fingerling potato 54
Pair with Lady Hill Cabernet Sauvignon

Ancient Grain and Foraged Mushrooms 🌿 🌾 in-season wilted greens, caramelized onion, grilled peach, charred citrus vinaigrette 28
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.

Nestucca Bay Creamery Cloverdale, OR • Tillamook Creamery Tillamook, OR • Peas2U Hebo, OR • Nevør Shellfish Farm Netarts Bay, OR • Childers Meat Eugene, OR • Anderson Ranches Brownsville, OR • Ocean Beauty Seafoods Astoria, OR • King Fisher Farms Nehalem, OR • Oregon Coast Wasabi Tillamook, OR • Corvus Landing Farm Neskowin, OR • Jacobsen Salt Co./Bee Local Honey Netarts/Portland, OR • Carlton Farms Carlton, OR • Community Supported Fishery Garibaldi, 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.