

RESTAURANT & BAR

SMALL PLATES

Dungeness Crab Cake rose petal harissa aioli, radish salad 27

Oysters Half Shell (1) (1) red beet ginger mignonette 22

Char-Grilled Octopus (1) watercress salsa verde 26

Sautéed Clams local Manila clams. chorizo, shallot, garlic, vermouth 25

Charcuterie Board Chefs' selection. cured meat, smoked fish, artisan cheese. house pickled vegetables 27

Beet and Baby Kale Salad > (*) honey and citrus marinated beets, fennel, radish, baby kale, Rogue Smokey Blue Cheese 19

> Meridian Clam Chowder Pacific coast clams, bacon 15

Farm Greens 🎾 🐠 local baby greens, house pickled vegetables, citrus honey vinaigrette 12

MAIN DISHES

Steelhead (1) (1) pan-seared, northwest mushrooms, fennel, leek, tomato, cucumber dill salad, smoked fingerling potato 41

Columbia River Sturgeon (**) pan seared, caper beurre blanc, Pacific pink shrimp, smoked fingerling potato, preserved lemon 38

Clams and Pasta fresh Manila clams. vermouth, citrus, dijon, shallot, garlic 29

Two Bone Pork Loin Chop (1) (18) black tea brined, chutney, roasted root vegetable 37

Braised Lamb Shank (*) northwest mushrooms, pear demi, spruce tip, roasted root vegetable 45

Ribeye Steak (*) char-grilled, northwest mushroom, roasted garlic compound butter, smoked fingerling potato 54

Miso Glazed Delicata Squash (1) quinoa, northwest mushroom, kale, fennel, azuki beans, kombu broth 28

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 • Peas 2U 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 ·







