

RESTAURANT & BAR

SMALL PLATES

Char-Grilled Octopus (1) red wine braised, basil chimichurri 27

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

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

Seared Scallop (1) (8) smoked carrot coulis, black garlic 28

Meridian Clam Chowder Pacific coast clams, bacon 15

Farm Greens (spinach, arugula, tomato, duck egg, warm bacon vinaigrette 14

Heirloom Tomato and Stone Fruit Salad >

Burrata cheese, basil, olive oil, balsamic reduction, crostini 21

MAIN DISHES

Fresh Wild-Caught Salmon (1) (1) green chickpea puree, Scandanavian cucumber and fingerling potato salad 43

Painted Hills Rib Steak (1) (1) hand-cut, rye whiskey and burnt orange demi-glace, baby squash, smoked fingerling potato 64

Double Cut Pork Loin Chop (1) (18) black tea brined, peach and pepper compote, baby squash, smoked fingerling potato 37

Grilled Sturgeon (*) northwest mushrooms, fennel, leek, tomato, cucumber salad. smoked fingerling potato 39

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

Grilled Albacore Tuna and Panzanella Salad heirloom tomato, house-made focaccia croutons, green goddess dressing 35

Summer Sweet Corn Risotto sweet corn, snap peas, heirloom tomato. sunflower shoots 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 •







