



MERIDIAN

RESTAURANT & BAR

SMALL PLATES

Char-Grilled Octopus 🌱 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 🌱🌾 smoked carrot
coulis, kelp crisp 28

Meridian Clam Chowder
Pacific coast clams, bacon 15

Farm Greens and Beet Salad 🌱🌾 pickled
vegetables, citrus vinaigrette, sea salt crostini 14

MAIN DISHES

Fresh Wild-Caught Salmon 🌱🌾 green
chickpea puree, Scandinavian cucumber
and fingerling potato salad 43

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

Two Bone Pork Loin Chop 🌱🌾 black tea
brined, rhubarb ginger 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

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.