



MERIDIAN

RESTAURANT & BAR

SMALL PLATES

Char-Grilled Octopus 🌱 fermented Fresno chili sauce, watercress salsa verde 28

Manilla Clams and Mussels shallot, garlic, chorizo, white wine, Dijon 26

Meridian Clam Chowder
Pacific coast clams, bacon 17

Grilled Rainbow Baby Carrot 🌱🌱🌱
lemon, olive oil, Oregon hazelnut dukkha 17

Chopped Romaine Heart Salad 🌱
balsamic roasted grapes, Biquinho sweet peppers, boquerones, shaved pecorino, fresh herb buttermilk dressing 22

*may be prepared without boquerones 19

Crawdad Gratin crawdad tail meat, piquant béchamel, crostini 25

MAIN DISHES

Steelhead potato pancake, sweet and piquant pear preserves 42

Hand-Trimmed Painted Hills Rib Steak 🌱
bourbon demi-glace 64

Pork Loin Chop 🌱 horseradish cardamom apple butter 38

Beachcombers Stew octopus, mussels, steamers, ling cod, Dungeness crab legs, shellfish stock, citrus and Pernod 46

Foraged Mushroom Pappardelle 🌱
Taleggio cheese, Madeira wine, lemon, fines herbs 32

Ling Cod 🌱 pan seared, savory sabayon, saké marinated cucumber, steelhead roe 43

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 • West Fish Company Pacific City, OR • Ocean Beauty Seafoods Astoria, OR • King Fisher Farms Nehalem, OR • Corvus Landing Farm Neskowin, OR • Jacobsen Salt Co./Bee Local Honey Netarts/Portland, OR • Carlton Farms Carlton, 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.