



MERIDIAN

RESTAURANT & BAR

SMALL PLATES

Crosscut Beef Short Ribs*
black garlic, blistered shishito peppers 25

Char-Grilled Octopus*
preserved lemon harissa 31

Summer Salad hearts of romaine,
stone fruit, summer vegetables,
citrus vinaigrette 16

Dungeness Crab Cakes sweet corn
relish, aji amarillo aioli 38

Manila Clams house-smoked pork belly,
fennel, wilted greens, grilled focaccia 29

NW Cured Meat and Cheese Plate
country-style olives, accoutrements 29

Oyster Half Shell* local petite
oyster, accoutrements 29

MAIN DISHES

Hanger Steak* sweet corn, heirloom
tomato, cotija, cilantro crema 50

Summer Polenta house-made cashew
cream, wilted greens, summer vegetables 36

Salmon* pan seared, torn herbs,
shaved fennel, cucumber salad, trout roe 49

Smoked Pork Chop* stone fruit
panzanella, saba 47

Pappardelle roasted heirloom tomato,
summer vegetables, hazelnut gremolata 35

Lamb Chop* grilled polenta,
roasted heirloom tomato, summer
vegetables, salsa verde 54

NORTHWEST FOUR-COURSE DINNER

Chefs selection 100 | 130 with wine pairings

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.