

RESTAURANT & BAR

SMALL PLATES

Beet and Arugula Salad 🞾

dried cranberry, spiced pepitas, pickled red onion, crumbled smoky bleu cheese, white balsamic vinaigrette starter 16 / entree 26 / add salmon 20

Farro Salad 🦫



roasted cauliflower, delicata squash, arugula, pickled red onion, heirloom tomato, honey tahini vinaigrette starter 14 / entree 24 / add salmon 20

Meridian Clam Chowder

house-cured pork belly bacon, seasonally infused olive oil, grilled focaccia cup 10 / bowl 19

Crab Cakes

chermoula aioli 38

Steamer Clams

local manilla clams, chorizo, shallots, fennel, garlic, white wine, grilled focaccia 29

NW Cured Meat and Cheese Plate

country-style olives, accoutrements 32

Oyster Half Shell*



local petite oyster, wakame, house mignonette 29

MAIN DISHES

Jumbo Scallops*

pan seared scallops, lemon herb risotto, fresh oregano, green onion 52

Wagyu Pork Belly Burger

Snake River Farms Wagyu beef, pimento cheese, house-made black garlic aioli, house-cured pork belly bacon, pickled zucchini, arugula, truffle potato chips 36

Citrus Soy Glazed Black Cod

braised bok chov, wild rice. pickled chard, ginger fumet 46

Pacific Northwest Rib Eye (*)

cauliflower puree, asparagus, shiitake, chermoula 62

Vegan Polenta 🐧 👔



house-made cashew cream, tomato and vegetable medley, kale slaw 36

Salmon*

grilled, herbs, beurre blanc. quinoa vegetable salad, green onion, trout roe 49

Clams and Pasta

vermouth, citrus, dijon, shallot, garlic, fine herbs 34

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 • Childers Meat, Eugene, OR • Anderson Ranches, Brownsville, OR · Ocean Beauty Seafoods, Astoria, OR · King Fisher Farms, Nehalem, OR · Jacobsen Salt Co./Bee Local Honey, Netarts/Portland, OR · Rogue Creamery, Central Point, OR · Stimulus Coffee + Bakery, Pacific City, OR • Snake River Farms, Boise ID







