





MERIDIAN

RESTAURANT & BAR

SHAREABLES

NW Cured Meat and Cheese Plate  
country-style olives, accoutrements 34


Oyster on the Half Shell*
local petite oyster, house mignonette, cocktail sauce,
Tabasco 29



Dungeness Crab Cakes
local crab, micro salad, chermoula aioli 41

Steamer Clams
local manilla clams, chorizo, shallots,
fennel, garlic, white wine, grilled focaccia 31

SOUP & SALADS

Meridian Clam Chowder
bacon, seasonally infused olive oil, grilled focaccia
cup 10 / bowl 19

Stone Fruit and Burrata Salad 
heirloom tomato, basil pesto, balsamic,
grilled focaccia 22

Meridian Chop  
romaine, arugula, beets, cranberry, pepitas, pickled red
onion, smoky blue cheese, roasted vegetables,
heirloom tomato, honey dijon vinaigrette 18

Caesar Salad
romaine lettuce, croutons,
parmesan cheese, boquerones, caesar dressing 16

Add to Any Salad
chicken 12 / salmon 20

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.


Zoka Coffee, Seattle, WA • Nestucca Bay Creamery, Cloverdale, OR •
Tillamook Creamery, Tillamook, OR

Childers Meat, Eugene, OR • Circe's Garden, Tillamook, OR • Ocean Beauty
Seafoods, Astoria, OR

Rogue Creamery, Central Point, OR • Stimulus Coffee + Bakery, Pacific
City, OR


LAND

Pacific Northwest Rib Eye 
cauliflower puree, asparagus, wild mushroom, chermoula 62


Free Range Chicken Piccata 
Mary's Farm airline chicken, whipped Yukon potato,
wilted kale, lemon caper beurre blanc 44


Wagyu Burger
Wagyu beef, Tillamook cheddar
cheese, black garlic aioli, heirloom tomato, pickle,
brioche, mixed greens, truffle fries 38

SEA

Jumbo Scallops* 
grilled corn succotash, creamy tarragon orange reduction,
micro shoots 52



Ling Cod Puttanesca
fresh pasta, San Marzano tomato, olive, caper, basil 48



Pan Seared Halibut 
whipped Yukon potato, wilted kale,
carrot butter, haystack leeks 54

Pacific Salmon* 
herbs, beurre blanc, quinoa vegetable salad,
green onion, trout roe 49

Pasta & Clams
white wine, citrus, dijon, shallot,
garlic,
fine herbs 38

FARM

Wild Mushroom Risotto  
wild mushroom, herbs, white truffle oil,
parmesan cheese 46

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

 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.

20% gratuity will be added to parties with 6 or more guests