





MERIDIAN

RESTAURANT & BAR

BEGINNINGS

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


Oysters on the Half Shell*  
local petite oysters, wakame, house mignonette 29



Crab Cakes
chermoula aioli 38

Steamer Clams
local manilla clams, chorizo, shallots, fennel,
garlic, white wine, dijon, fine herbs, grilled focaccia 29

SALADS & SOUP

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


COAST CLASSICS

Wagyu Burger
Snake River Farms Wagyu beef, Tillamook cheddar cheese,
black garlic aioli, pickle, brioche, truffle potato chips 36

Grilled Focaccia Sandwich
ham, turkey, salami, pickled red onion, arugula,
tapenade, truffle potato chips 22
vegan option 20 

OCEAN-CENTRIC

Pasta and Clams
vermouth, citrus, dijon, shallot, garlic, fine herbs 34

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

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 • Snake River Farms, Boise ID

 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



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ask your server about our seasonal draft beer selections

WHITE WINE, BUBBLES & ROSÉ

White Pinot Noir 2023 La Dolce Vita “ESANDE”

Tualatin Hills, OR 18/25/75

Available exclusively at Headlands Coastal Lodge & Spa

Chardonnay 2021 Meiomi Napa Valley, CA 14/17/40

Chardonnay 2022 Drumheller Columbia Valley, WA
12/15/38

Pinot Gris 2022 Erath Willamette Valley, OR 14/18/43

Sauvignon Blanc 2022 Kim Crawford

Marlborough, New Zealand 13/16/40

Pinot Grigio 2020 Alto Vento Delle Venezie, Italy

13/16/38

Riesling 2022 Chateau St. Michelle

Columbia Valley, WA 13/16/38

Viognier 2022 Isenhower “i-Label”

Columbia Valley, WA 14/17/44

Rosé 2023 Gerard Bertrand “Cote de Roses”

Languedoc, France 13/16/43

Prosecco NV Mionetto Treviso, Italy 16/40

Brut Rosé NV Moet Chandon Napa Valley, CA, 17/51

ZERO PROOF DRINKS

Sparkle Hops: Citra & Lemon, Strata & Acai 3

Basil Lemonade Spritz: fresh basil, lemon juice, basil simple syrup, Fever Tree Club Soda 7

Spiced Pomegranate Float: pomegranate juice, lemon juice, hot honey, Fever Tree Ginger Beer 7

Fever Tree Ginger Beer 3

San Pellegrino Sparkling Water bottle 4

Acqua Panna Spring Water bottle 4

RED WINE

Pinot Noir 2022 Hundred Suns “Old Eight Cut”

Willamette Valley, OR 22/28/70

Pinot Noir 2022 Benton-Lane Willamette Valley, OR 19/23/57

Pinot Noir 2021 A to Z Willamette Valley, OR 16/18/47

Cabernet Sauvignon 2021 Prisoner “Unshackled”

Napa Valley, CA 18/22/55

Cabernet Sauvignon NV Bonanza “Lot 7” Fairfield, CA 16/19/48

Merlot 2020 Chateau St. Michelle “Indian Wells”

Columbia Valley, WA 15/18/43