





# MERIDIAN

RESTAURANT & BAR

## SHAREABLES

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


**Oyster on the Half Shell\***  
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, white anchovy, 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

Ocean Beauty Seafoods, Astoria, OR • Rogue Creamery, Central Point, OR

Circe's Garden, Tillamook, 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


**Meridian Burger**  
ground wagyu, caramelized onion, heirloom tomato, green  
leaf lettuce, tillamook cheese, guajillo aioli, house made  
buttered kaiser roll served with truffle fries 25  
add bacon 5

## 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**    
tomato and vegetable medley,  
wilted kale 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