

RESTAURANT & BAR

FOURTH OF JULY MENU

SOUP, SALADS & APPETIZERS

Meridian Clam Chowder

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

Watermelon & Feta Salad 🐠

fresh mint, cucumber, pepitas, local artisan greens, lemon vinaigrette, cracked pepper 19

Meridian Chop 🌭 🁔

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

Sweet Gem Wedge Salad

pickled red onions, heirloom cherry tomato, bacon lardons. smoked blue cheese, toasted coconut, house made ranch dressing 20

Crab Cakes

chermoula aioli 38

Steamer Clams

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

ENTRÉES

Meridian Burger

ground wagyu, caramelized onion, heirloom tomato, green leaf lettuce, tillamook cheese, guaillo aioli, house made buttered kaiser roll served with truffle fries 25

Pacific Salmon*

herbs, beurre blanc, quinoa vegetable salad, trout roe 49

Dungeness Crab Roll

chives, mayo, dijon mustard, crispy shallots, buttered house made roll, side of garlic butter, fries 29

King Salmon Burger (1)



7oz salmon patty, remoulade, arugula, heirloom tomato, pickled red onion, fries 27

Smoked Tri-Tip

tillamook cheddar mac & cheese, charred corn & avocado salad, side of horse radish crema 36

Smoked Pulled Pork Sandwich



house made buttered kaiser rolls pickled peppers and onion mix, coleslaw, side of guava bbq sauce, fries 26

DESSERTS

New York Cheesecake

creme fraiche chantilly, vanilla infused strawberries and blueberries 15

Dragon Fuit Sorbet with fresh berries 10

Lemon Cookie Ice Cream Sandwich tillamook vanilla ice cream. marionberry compote, fresh berries 15





🌓 Vegan 🖕 Vegetarian 👔 Dairy-free 🎉 Gluten-free