



MERIDIAN

RESTAURANT & BAR

BEGINNINGS

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

Oysters on the Half Shell*  
petite oysters, house mignonette, Cocktail
Tabasco

Crab Cakes
chermoula aioli

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

SALADS & SOUP

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

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

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

Caesar Salad
romaine lettuce, croutons,
parmesan cheese, white anchovy, caesar dressing

Add to any Salad
chicken / salmon

COAST CLASSICS

Meridian Burger
ground wagyu, caramelized onion, heirloom tomato, green leaf
lettuce, tillamook cheese, guaillo aioli, house made buttered
kaiser roll served with truffle potato chips
add bacon

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

OCEAN-CENTRIC

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

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

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



MERIDIAN

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ask your server about our seasonal draft beer selections

WHITE WINE, BUBBLES & ROSÉ

White Pinot Noir La Dolce Vita "ESANDE"

Tualatin Hills, OR

Available exclusively at Headlands Coastal Lodge & Spa

Chardonnay Meiomi Napa Valley, CA Chardonnay

Drumheller Columbia Valley, WA

Pinot Gris Erath Willamette Valley, OR

Sauvignon Blanc Kim Crawford Marlborough, New Zealand

Pinot Grigio Alto Vento Delle Venezie, Italy

Riesling Vitae Springs

Willamette Valley, OR

Viognier 2022 Isenhower "i-Label"

Columbia Valley, WA

Rosé Gerard Bertrand "Cote de Roses"

Languedoc, France

Prosecco NV Mionetto Treviso, Italy

Brut Rosé NV Moët Chandon Napa Valley, CA

ZERO PROOF DRINKS

Sunset Spritz: fever tree ube- coconut syrup,
lime juice & starry

Bob Straub: fever tree hibiscus yuzu syrup,
tonic water and orange juice

Tall Lilly: fever tree soda, w/ muddles mint, fresh orange
juice, simple syrup

Sparkle Hops: Citra & Lemon, Strata & Acai

San Pellegrino Sparkling Water bottle

RED WINE

Pinot Noir La Dolce Vita "Esande"

Tualatin, OR

Available exclusively at Headlands Coastal Lodge & Spa

Pinot Noir Benton-Lane

Willamette Valley, OR

Pinot Noir Vitae Springs Willamette Valley, OR

Cabernet Sauvignon Bonanza

Suisun Valley, CA

Merlot Chateau St. Michelle Columbia Valley, WA