





MERIDIAN

RESTAURANT & BAR

SHAREABLES

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


Oyster on the Half Shell*  
petite oyster, house mignonette, cocktail sauce,
tabasco



Dungeness Crab Cakes 
local crab, micro salad, chermoula aioli

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

SOUP & SALADS

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  
local mixed greens, 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

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, Clatskanie, 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


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


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

SEA

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



Ling Cod Puttanesca
fresh pasta, San Marzano tomato, olive, anchovy,
capers, basil



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

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

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

FARM

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

Vegan Polenta  
tomato and vegetable medley,
wilted kale

 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