



dinner

our menu features à la carte dishes served family style

bbq spiced almonds (vv, gf) – 7

fresh pretzel focaccia with beer cheese (v) – 6

chilled mussels en escabeche with fresh potato chips and hot sauce (gf) – 7

chicken liver pate with fruits preserved in mustard and grilled black bread – 11

crispy fried mushrooms with spiced chickpea batter and herbed garlic dipping sauce (vv, gf) – 10

olive and herb polenta fries with truffled mushroom ketchup (v, gf) – 10

garden greens with simple vinaigrette, garlic crumbs and chives (v, gf) – 10

roasted beets with basil dressing, endive, blue cheese and sourdough (v) – 10

kale salad in roasted shallot oil with cashew dressing, capers and toast (vv) – 9

seared cauliflower with grains, cashews, and coriander dressing (vv) – 12

baby turnips glazed in pot liquor and parsley butter (gf) – 9

grilled local cabbage with mustard butter, candied mustard and pumpkin seed oil (v, gf) – 8

red peas baked in apple cider with crumbled potato chips (vv, gf) – 11

spätzle with celery root broth, black walnuts, sage and oregon black truffles – 12

grilled broccolini with buttermilk and crispy shallots (v, gf) – 10

swiss chard and mushrooms braised in sherry (v, gf) – 12

pan-roasted **red trout** with sizzling scallion condiment (gf) – 24

market fish roasted in parchment with aromatic vegetables and sweet onion hollandaise (gf) – 30

8oz **butcher's steak*** with black pepper steak sauce (gf) – 22

14oz miso-brined **duck breast*** with cumberland sauce (gf) – 32

garlic shrimp with grilled sourdough (serves 2) – 38

chili-rubbed half chicken with mandarin orange vinaigrette and jalapenos (gf) – 24

60 day dry-aged ribeye* with black pepper steak sauce and sweet onion hollandaise (serves 2) (gf) – 95

(please allow 30 minutes)

sauces – 2

herbed **garlic** dipping sauce (vv, gf)

sweet onion hollandaise (v, gf)

cracked pepper steak sauce (v, gf)

roasted vegetable demi-glace (vv, gf)

sizzling **scallion** condiment (vv, gf)

sweets – 8

sugar cream pie (for mom) (v)

vanilla and olive oil cake with lemon glaze and poppy seeds (vv)

chocolate ganache cake (v, gf)

passion fruit custard with rum-soaked tropical fruits and honeycomb candy (gf)