

SMALL PLATES

CHIPS & DIP 16

house salt and vinegar potato chips, caramelized onion dip, confit onion
(VEG, GF)

BLISTERED SHISHITOS 19

flash blistered shishito peppers, lime, furikake, served with ranch
(VEG, GF)

CRISPY BRUSSELS SPROUTS 18

spiced ver jus, grana padano, pistachio pesto
(VEG, GF)

OREGON DUNGENESS CRABCAKE 36

whole grain remoulade, arugula, lemon
(DF)

HIGH HORSE WINGS 19

house made wing sauce or cherry BBQ, choice of blue cheese or ranch

SALADS & SOUP

520 CAESAR 14

romaine, sourdough croutons, grana padano
*Caesar dressing
(contains seafood)

SPRING GREENS & BERRIES 16

strawberries, blue cheese, shaved shallot, balsamic vinaigrette
(V, GF)

MIXED GREENS 14

carrot, tomato, pickled red onion, choice of dressing
(GF, V)

SHROOMIN' SALAD 18

local wild mushrooms, snap peas, frisée, radishes, parmesan cheese, herb champagne vinaigrette
(V, GF)

SPRING MINISTRONE SOUP 12

seasonal spring vegetables, white beans, herbs, and pasta in a light tomato broth, finished with parmesan

MAINS

FLAT IRON & FRIES 38

grilled flat iron steak, crispy fries, asparagus tapenade, capers
(GF) (DF)

QUINOA POWER BOWL 24

roasted asparagus, green bean, snap pea, cucumber, feta, arugula, herb dressing
(VEG, GF)

HALIBUT MEUNIERE 49

lightly floured halibut, pan seared and served with lemon, capers, parsley
(GF) (DF)

ROASTED MARY'S CHICKEN 31

potato puree, grilled broccolini, mustard jus
(GF)

KING SALMON BOWL 42

roasted king salmon, gnocchi, blistered cherry tomatoes, chili-cream sauce

BURGERS

choice of Caesar, mixed greens, or fries (substitute sweet potato fries \$2)

SMASH BURGER 22

house ground brisket & sirloin, American cheese, yum sauce, lettuce, tomato, onion, pickle
(add patty for \$8)

BIDWELL DOUBLE 31

house ground brisket and sirloin patties, American cheese, bacon, ketchup, mustard, pickle, onion

DESSERT

warm chocolate chip cookies 7

vanilla or salted caramel ice cream 6

chocolate hazelnut cake with whip cream 12

New York cheesecake with seasonal coulis 11



V: vegan, VEG: vegetarian, GF: gluten free, DF: dairy free

A 5% surcharge added to all checks to help comply with PDX mandates.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

HIGH HORSE AT THE BIDWELL

FEATURING LOCAL PURVEYORS

Trent Family Farms

Hills Premium Meats

Zenner's Sausage

Oregon Growers Jam

Portland's Organic Ketchup

Steven Smith

Tillamook Creamery