



## Small Plates

**Citrus Olive & Bar Nuts** 8

**Artisan Bread & Ricotta** 12

House ricotta, pistachio dukkah, smoked olive oil

**Diver Scallops** 23

Romesco, fennel, hazelnut, citrus

**Oysters On The Half Shell** 12 for three or 22 half dozen

Rotating seasonal oysters

**Billy Chinook Crawfish Ceviche** 16

Avocado, cucumber, serrano peppers, corn tostada

**Braised Beets** 14

Chèvre, pear, green grapes, walnuts, red vein sorrel

**Potted Smoked Trout** 15

Herbed compound butter, crostini, citrus

**Polpettone** 15

Giant bison/pork meatball, pepper relish, polenta

**Flatbread Of The Day** 18

**Soup Of The Day** 8

## Large Plates

**Spring Salad** 15

Asparagus, spring radish, artichoke, cucumber, garden herbs, lemon vinaigrette

+Add duck confit 12

+Add 6oz. Wild Columbia River steelhead 10

**Fire-Roasted Trout** 25

Marble potatoes, spring onions, trout roe, dill, citrus

**Wild Boar Tenderloin** 32

Parsnip puree, blackberry coulee, tomato, kale

**Winter Cassoulet** 24

Cannellini beans, foraged mushrooms, seasonal root vegetables, chermoula

+Add duck confit 12

## A La Carte

\*Family style to share

**12 oz Ribeye** 40

Cedar River farms, OR, chimichurri sauce

**10 oz Tenderloin** 40

St. Helens, WA, demi glacé

**Volcano Pork Shank** 38

Carlton farms, OR, Spanish sofrito, house pickles

**Wild black Cod** 30

AK, ginger, carrot, green beans, cipollini onions, chive

**12 oz Wild Columbia River Steelhead** 32

OR, Swiss chard, Oregon coast wasabi cream, citrus

## Sides

**Couscous Tabouli** 12

Spring cucumber, tomato, garden herbs, citrus

**Charred Asparagus** 11

Pepper relish, birista onions

**Roasted Root Vegetables** 9

**Roasted Garlic Whipped Potatoes** 9

## Sauces

**Demi Glacé** 5

**Chimichurri** 4

**Oregon Coast Wasabi Cream** 6

**Smoked Olive Oil** 5

**Chermoula** 4

**Sauce Flight** 15

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

