



Starters

Artisan Bread 12

pistachio dukkah, Feta, smoked olive oil

Flatbread Of The Day 20

Cheese Board 22

3 rotating cheeses with house jam and crackers

Diver Scallops 2 for 23 | 3 for 32

Pork belly, spring pea, mint

Bay Scallop & Shrimp Ceviche 20

Avocado, cucumber, leche de tigre, corn tostada

Polpettes 18

Bison/pork meatball, Rogue smokey blue, pepper relish, polenta

Smoked Salmon dip 17

Herbed compound butter, croustini, citrus

Charcuterie board 32

rotating selection of meats, cheeses, jam, nuts, crackers

Garden & Roots

+Add Duck Confit 12, +Add 5oz. King Salmon 16

Spring Salad 16

Asparagus, artichoke, cucumber, garden herbs, lemon vinaigrette

Iceberg Wedge 18

Rogue smoked blue, cherry tomato, bacon, chives

Braised Beets 16

Humboldt fog goat cheese, strawberry, mint, pistachio, balsamic reduction

Smoked Cauliflower 27

Roasted red pepper & white bean hummus, pickled shallot, hazelnut

Land & Water

*Family style to share

14 oz Ribeye 52

PNW, Certified Angus

Bistro Tender 45

PNW, Certified Angus

Duck Breast 36

Apricot, fennel, citrus

Lamb Osso Bucco 40

Marrionberry, walnut & mint pesto

10oz King Salmon 39

Swiss chard, citrus

Whole Rainbow Trout 32

Garlic soubise, dill oil

Sides

Couscous Tabouli 12

Spring cucumber, tomato, garden herbs, citrus

Charred Asparagus 11

Pepper relish, birista onions

Creamed Spinach 9

Birista onions

Roasted Vegetables 9

Roasted Garlic Whipped Potatoes 9

Sauces

Demi Glacé 5

Chimichurri 4

Oregon Coast Wasabi Cream 6

Rogue Smokey Blue 6

Steak Sauce Flight 12

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

