

FIRESIDE DINNER



SNACKS

- pig candy + bitters syrup + local bee pollen \$5**
- grilled marinated olives \$5**
- soft boiled egg + bacon aioli + potato chips \$3**
- house made fromage blanc + rye crackers \$7**
- beet chips + harissa spice \$4**
- grilled bread + house churned olive butter \$3**
- shrimp skewer + fresno chili sauce \$8**

SMALLPLATES

- daily soup \$8**
- roasted roots** parsnips + sunchoke + carrots + beets + rosemary + sage + oregano **\$8**
- burratta** moscato poached pears + local honey + fennel pollen + baguette **\$11**
- chopped salad** lettuce mix + blue cheese + bacon + roasted butternut + buttermilk dressing **\$12**
- mixed lettuces** radish + shaved fennel + carrot + verjus + pepitas + aged feta **\$10**
- flatbread** daily garnish **\$11**
- fireside skillet** shredded potatoes + braised beef + egg **\$9**
- cheese board** rotating selection **\$13**
- meat snack board** salami + chicken liver mousse + pork pâté + smoked trout **\$15**

BIGPLATES

- braised buffalo** roasted butternut + sour cream mashed potatoes + jus **\$25**
- trout** sage + brown butter + sorrel + turnips + fennel pollen **\$23**
- jerk chicken** cornbread fritters + sautéed seasonal greens **\$25**
- milk braised pork stroganoff** chanterelle mushrooms + leek cream + thin egg noodles **\$27**
- NY steak*** herb butter + fried onion **\$25**
- lamb chop*** lentils + house bacon + carrots + mint cream **\$27**
- farro & collard parcel** parsnip puree + butternut squash + roasted beets **\$18**
- cheeseburger*** iceberg + pickles + onion + sauce + aged cheddar or american + fries **\$14**
add Nueskes bacon **\$3**

SIDES

- sour cream mashed potatoes **\$5**
- fresno mac & cheese **\$7**

LUNCH 11:30-3PM | pdxfireside.com • 503-477-9505 • 801 NW 23rd Avenue | DINNER 5-10 PM

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

