



DINNER

5-10PM

Special

Fried NW Razor Clams
cornmeal crust, spicy
cocktail sauce, tartar
sauce, side salad \$24

Oregon Wine Month Flight

3 oz. pour of each \$18

The Eyrie Vineyards 2015 Pinot Gris
Soter North Valley 2016 Rose of Pinot Noir
Broadley Vineyards 2015 Willamette Pinot Noir

**I AM A WOODLAND FELLOW, SIR,
THAT ALWAYS LOVED A GREAT FIRE.**

EDWIN SABIN

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

TO START

BRUSSELS SPROUTS

sweet chili \$6

GRILLED BREAD

olive butter \$5

SOFT BOILED EGG*

bagna cauda aioli and sprout leaves \$3

BEET CHIPS

harissa spice \$5

GRILLED MARINATED OLIVES

castelvetro, herbs, citrus \$6

TO SHARE

DAILY SOUP \$8

MIXED LETTUCE

radish, carrot, pepitas and verjus \$10

FLATBREAD

herbed goat cheese & ricotta,
asparagus, radish, pine nuts \$12

FIRESIDE SKILLET*

shredded potato, braised beef and
sunny egg \$11

GRILLED LAMB "KABOB"*

pistachio, orange, fennel, beet & harissa
yogurt \$12

CHEESE BOARD

rotating selection, hazelnuts, cayenne honey,
crostini and house preserves \$16

MEAT SNACK BOARD*

chicken liver mousse, country pâté, carpaccio,
smoked trout and house pickles \$18

PLATES

GRILLED ROMAINE

smoked barley, pecorino, radish and lemon
caper dressing \$12 add smoked trout \$4

HERB ROASTED HALF CHICKEN

roasted potatoes, rainbow carrots
and chicken reduction \$23

BOUILLABAISSE

tomato, fennel, pacific clams, sablefish, roasted
garlic aioli and grilled pugliese bread \$21

SEARED BLACK COD

forbidden rice, almonds \$28

USDA PRIME GRADE NY STEAK*

herb butter and fried onion \$30

CARLTON FARMS PORK LOIN*

salted fingerlings, roasted asparagus and
radish, rhubarb jam \$24

SPRING PASTA

bucatini, goat & ricotta cheese, snap
peas, mint and lemon zest in a parmesan
cream \$19

CHEESEBURGER*

iceberg, pickles, onion, house sauce,
aged cheddar or american and fries \$14
*add egg \$2 | add Nueskes bacon \$3 add 1/2
avocado \$3*

FRENCH DIP*

eye of round, horseradish aioli, swiss
cheese, fries and jus \$14

SIDES

GRILLED ASPARAGUS

preserved lemon, grana padana \$7

MAC & CHEESE \$8

HERB ROASTED POTATOES \$6