



# LUNCH

11:30 - 3PM | DINNER 5-10PM

## 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

## SMALL PLATES

**DAILY SOUP** \$8

**MIXED LETTUCE**  
radish, carrot, pepitas and verjus \$10

**FLATBREAD**  
herbed goat cheese & ricotta,  
asparagus, radish, pine nut \$12

**FIRESIDE SKILLET\***  
shredded potato, braised beef and  
sunny egg \$11

## SNACKS

**GRILLED MARINATED OLIVES** \$5

**SOFT BOILED EGG\***  
bagna cauda aioli and sprout leaves \$3

**BEEF CHIPS**  
harissa spice \$5

**GRILLED BREAD**  
olive butter \$5

## BIG PLATES

**COBB SALAD\***  
prime steak, pickled pear, beets,  
butternut squash, gorgonzola and  
apple vinaigrette \$16

**CHICKEN CAESAR\***  
romaine, radish, croutons and  
grana padana \$14

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

**OMELETTE**  
Olympia Provisions ham, aged cheddar  
and choice of salad or potatoes \$11

**VEGGIE HASH\***  
asparagus, snap peas, potatoes,  
leeks and over-medium eggs \$12

**GRILLED CHEESE**  
with daily soup \$11

**PULLED PORK SANDWICH**  
cherry bourbon bbq, pickled red onion  
and coleslaw \$14

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

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

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