

**A P P E T I Z E R S**

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- LOVELY RELISH PLATE . . . . . 12  
crudité, deviled eggs, whipped tahini
- POTATO CHIPS & DIP\* . . . . . 14  
smoked crème fraiche & trout roe
- COUNTRY PORK PATE . . . . . 9  
maitake, apple mustarda, pickles
- A SELECTION OF THREE CHEESES & PRESERVES . . . 15
- DUNGENESS CRAB BUN . . . . . 9  
nori, shiso, celery
- TOMATO & BEAN TOAST . . . . . 9  
calabrian chile, pecorino

*Raw*

- Daily Oyster Selection\* 20  
melon mignonette (half dozen)
- King Salmon Crudo\* 14  
avocado, shiso, black olive, sesame
- Dry Aged Beef Tartare\* 13  
horseradish, pickled daikon,  
crispy shallot

**S A L A D S**

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- BEET SALAD . . . . . 13  
cashew cream, puffed wild rice, mint
- MARKET GREENS. . . . . 10  
sunflower seed, fine herbs
- CAESAR\* . . . . . 13  
boquerones, crouton, chive
- CABBAGE SALAD. . . . . 13  
sauerkraut, apple, dill, cashew

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

**M A I N S**

- Gnocchi 16  
sweet potato, greens, sage, parmigiano
- Smoked Mushrooms 14  
chickpeas, dates, charmoula
- Cheeseburger 15  
iceberg, botanero cheese, secret sauce
- Seared Duck Breast 24  
forbidden rice, delicata squash, za'atar
- Halibut 24  
parsnip chowder, clams, fennel, basil
- Ribeye 23  
sunchoke & potato gratin, cipolini onions

**• S I D E S •**

- HERB FRIES . . . . . 8  
green goddess & fancy ketchup
- CHEESY BROCCOLI . . . . . 6  
raclette, lemon
- ROASTED EGGPLANT . . . . . 6  
charred baba ghanoush, pickled jimmy  
nardello

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*Producer Highlight*

Located just north of Eugene, OR, Groundwork Organics has been growing certified organic vegetables, specialty fruit, and flowers since 2000. We buy a plentiful assortment of vegetables from them, ranging from broccoli and cauliflower, to cucumbers and sweet onions. You can find them at Portland's Saturday PSU farmers market and Eugene's downtown market, as well as many restaurants and natural food stores throughout the area.