

Dinner

All Served Buffet Style; Family Style + \$20/pp

Bites

- Pick 3 \$35/pp (min.)
- Pick 4 \$45/pp
- Pick 5 \$55/pp
- +6-10 offerings +\$15/pp per item

Macadamia Crusted Albacore **GF, DF, N**
gochujang aioli, crispy garlic furikake,
rice cracker

Whipped Ricotta
blood orange, fennel, fine herbs, crostini

Fried Chicken Slider
dusted chicken thigh, spicy aioli,
pickles, brioche bun

Roasted Duck Breast **GF, DF**
bordeaux cherry, hazelnut butter

Smoked Salmon Croquette
herb creme fraiche

Chicken Fried Oyster
piquillo pepper remoulade

Roasted Eggplant **VG**
tahini, tzatziki, harissa, pita

Fried Green Tomato **v**
Duke's mayo, thick white bread
slider, chives

Crispy Pork Belly **GF**
creamy polenta, cherry glaze

Hawaiian BBQ Pork Slider
citrus slaw, King's Hawaiian Roll



Mains

- Pick 2 \$80/pp (min.)
- Pick 3 \$95/pp
- Pick 4 \$105/pp

OG Fried Chicken
Choice of Dusted or Nashville Hot,
mashed potatoes and gravy, shaved
Brussels slaw, house pickles

House Smoked Pork Chop
Thick cut Lan-Roc Farms bone-in
pork loin, pearl couscous, butternut
squash, shaved fennel

Braised Short Rib **GF**
Slow cooked beef short rib, polenta,
demi-glace, crispy shallots

Oregon Steelhead **GF**
Seared steelhead trout with trout roe
beurre blanc, confit fingerling potatoes

Moules & Frites **GF**
Washington mussels, smoked paprika
and coconut broth, pickled fresno chili,
shoestring fries

Wild Mushroom Risotto **v**
PNW mushrooms, Parmigiano Reggiano

Add-ons for Dinner

Can add to Bites package; must have
dinner package

Bread & Butter \$5/pp
Herb focaccia, house whipped
butter, flaky salt

Oyster Bar \$55/pp
Assorted PNW oysters shucked to order,
3 mignonettes, and 2 house hot sauce

Cheese & Charcuterie Boards \$160/ea
Assortment of cheese and cured
meats, house made spreads,
preserves and pickles; served with
crackers and crostini