



**LOCAL SPRING
LETTUCES \$13**

Poppy seed vinaigrette, caracara,
feta, crispy quinoa

ROASTED CARROTS \$14

Carrot XO dressing,
sunflower seed, mint (vegan)

SMOKED SALMON DIP \$19

Trout roe, everything spice,
malt vinegar potato chips

CHEWY SUNCHOKES \$14

Yogurt, curry spiced cashews,
black lime, honey

FLAT BREAD \$17

Olive tapenade, ricotta,
spicy greens, hazelnuts, saba (v)

LOVELY BURGER* \$22

6oz Laney Family Farm patty, potato bun,
basil aioli, butter lettuce, onion,
bread & butter pickles with house-cut fries
add cheddar \$2

STEAK FRITES \$45

10 oz Bavette, horseradish gremolata,
house cut fries

DUCK CONFIT \$32

Parsnip, carrot, whole orange puree,
watercress

TASTING MENU \$75 PP

Multi-course meal served
family style (whole table participation)

Curated by
Chef Joel Lui-Kwan

LOVELY WINE PAIRING

\$50

Throwback '20
Sparkling Pinot Gris, James Rahn Wine Co.
Willamette Valley

Melon De Bourgogne '19
Johan Vineyards
Van Duzer Corridor

Pinot Meunier '19
James Rahn Wine Co., Rainsong Vineyard
Willamette Valley

Gamay Noir '20
James Rahn Wine Co., Jubilee Vineyard
Eola-Amity Hills, Willamette Valley

*-These items may contain components that are served raw, undercooked or foraged (f). Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Parties of six or more are subject to a 20% service charge. Limit two payments per table.