

LUNCH

STARTERS & SALADS

Bruschetta of roasted figs and Taleggio cheese
with a salad of radicchio and arugula \$17.50

Charcuterie board of artisanal cured meats and pickles \$20.50

Totten Inlet mussels steamed in pepperpot broth with lime, chilies, cilantro,
Thai basil and sesame crisps \$17.00

Savoy style salad of smoked mountain sausage, apples, cabbage, gruyere
and a whole grain mustard cider vinaigrette \$16.50

Mezze plate of baba ghanouj, tzatziki & squash hummus
with grilled flatbread and olives \$16.50

Select Pacific oysters on the half shell with aji grenada granité \$18.50

Salad of autumn greens, toasted hazelnuts
and herb vinaigrette \$10.50 with blue cheese add \$2.00

Soup of the day \$8.00

There will be an 18% gratuity added to parties of six or more.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
Duck is cooked to medium, Steak and Burger are cooked to order, oysters are raw*

LUNCH

SANDWICHES

served with cup of soup or salad \$10.95

Honey roasted turkey breast, lettuce, cucumber and tomato marmalade
on a hoagie bun

Oregon Albacore tuna salad melt on rye toast with aged cheddar

Black bean and farro burger with smoky ketchup and slaw

MAIN COURSES

Open-faced sandwich of pastrami, grilled onions & sharp white cheddar \$16.00

The Higgins burger of Carman Ranch grass-fed beef
on a toasted hearth-baked roll* \$16.00

Casarecci pasta with a braised beef and tomato ragu, confit peppers, fennel
and Parmigiano Reggiano cheese \$17.25

Forest mushroom dumplings with curried cabbage, beans,
cilantro-almond chutney and basmati rice \$18.50

“Whole Pig Plate” – Cocido – Spanish style stew of roast loin, confit, ribs
& butifarra sausage with garbanzo beans and vegetables \$20.25

Seared pacific cod with braised escarole, green lentils
and pine nut agrodolce sauce \$20.50

Acquerello risotto with chanterelles, roasted chilies, chèvre cheese
and crispy sweet onions \$19.50

DINNER

STARTERS & SALADS

Bruschetta of roasted figs and Taleggio cheese
with a salad of radicchio and arugula \$17.50

Charcuterie board of artisanal cured meats and pickles \$20.50

Totten Inlet mussels steamed in pepperpot broth with lime, chilies, cilantro,
Thai basil and sesame crisps \$17.00

Savoy style salad of smoked mountain sausage, apples, cabbage, gruyere
and a whole grain mustard cider vinaigrette \$16.50

Mezze plate of baba ghanouj, tzatziki & squash hummus
with grilled flatbread and olives \$16.50

Select Pacific oysters on the half shell with aji grenada granité \$18.50

Salad of autumn greens, toasted hazelnuts
and herb vinaigrette \$10.50 with blue cheese add \$2.00

Soup of the day \$8.00

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DINNER

MAIN COURSES

Casarecci pasta with a braised beef and tomato ragu, confit peppers, fennel and Parmigiano Reggiano cheese \$24.50

“Whole Pig Plate” – Cocido – Spanish style stew of roast loin, confit, ribs & butifarra sausage with garbanzo beans and vegetables \$35.00

Forest mushroom dumplings with curried cabbage, beans, cilantro-almond chutney and basmati rice \$25.50

Select steak of Oregon beef and chefs choice accompaniments* *Market Price*

Seared pacific cod with braised escarole, green lentils and pine nut agrodolce sauce \$34.50

“Toro” Basque fisherman’s stew of clams, mussels, calamari, fish, prawns, peppers, onions and tomatoes with garlic toast \$35.00

Magret & confit of duck with seared apples, braised greens and wild rice* \$45.50

Acquerello risotto with chanterelles, roasted chilies, chèvre cheese and crispy sweet onions \$28.25

BISTRO MENU

Savoy style salad of smoked mountain sausage, apples, cabbage, gruyere and a whole grain mustard cider vinaigrette \$16.50

Bruschetta of roasted figs and Taleggio cheese with a salad of radicchio and arugula \$17.50

The Higgins burger of Carman Ranch grass-fed beef on a toasted hearth-baked roll* \$16.00

Oven-roasted heirloom potatoes with red pepper rouille \$9.75

Select Pacific oysters on the half shell with aji grenada granité \$18.50

Open-faced sandwich of pastrami, grilled onions & sharp white cheddar \$16.00

Totten Inlet mussels steamed in pepperpot broth with lime, chilies, cilantro, Thai basil and sesame crisps \$17.00

Mezze plate of baba ghanouj, tzatziki & squash hummus with grilled flatbread and olives \$16.50

Casarecci pasta with a braised beef and tomato ragu, confit peppers, fennel and Parmigiano Reggiano cheese \$17.25

Charcuterie board of artisanal cured meats and pickles \$20.50

Platter of smoked Northwest seafood & pickled vegetables \$15.50

Herb-marinated chèvre cheese with olives & parmesan toasts \$9.75

Honey & chile-roasted Oregon hazelnuts \$9.50

Salad of autumn greens, toasted hazelnuts and herb vinaigrette \$10.50 with blue cheese add \$2.00

Selected fruits & cheeses \$16.50

Focaccia with roasted peppers, caramelized onions and chèvre cheese \$12.00 with linquisa \$14.

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