

LUNCH

STARTERS & SALADS

Salad of young lettuces, Oregon bay shrimp, green garlic buttermilk dressing and croutons \$16.50

Panzanella salad of asparagus & roasted beets with Black Sheep fresh cheese and lovage vinaigrette \$16.50

Charcuterie board of artisanal cured meats and pickles \$20.50

Totten Inlet mussels steamed in white wine with Salchichón sausage, green onions and saffron \$17.00

Young vegetable salad with fennel slaw and orange-hazelnut vinaigrette \$16.50

Toasted flint corn ciabatta with Catalan-style salami, blue cheese and butter lettuce \$16.50

Pacific oysters on the half shell with a spicy aji chili granite* \$17.50

Salad of summer 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.

LUNCH

SANDWICHES

served with cup of soup or salad \$10.95

Smoked pork loin, aged cheddar and sweet n' sour mustard relish
on a garlic semolina roll

Oregon Bay shrimp salad melt on a rosemary roll with aged cheddar

Grilled summer vegetables & tofu with a cilantro-chili slaw on a hoagie bun

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

Orechiette pasta with Oregon Bay shrimp, asparagus, lemon cream
and Pecorino Romano cheese \$17.25

Sesame fava bean cakes "Tameya" with peas, farro tabouleh
and garlic tahini sauce \$18.50

"Whole Pig Plate" – Yucatan-style pork stew ofachiote roasted pork loin, chorizo,
confit ribs, posole and beans \$20.25

Almond crusted Pacific cod with olive oil roasted garlic potato purée, snap peas
and Mojo Rojo sauce \$19.50

"Risi e Bisi" – Acquerello risotto with shell & snap peas, bacon, mint
and Parmigiano Reggiano cheese \$19.50

DINNER

STARTERS & SALADS

Salad of young lettuces, Oregon bay shrimp, green garlic buttermilk dressing and croutons *\$16.50*

Panzanella salad of asparagus & roasted beets with Black Sheep fresh cheese and lovage vinaigrette *\$16.50*

Charcuterie board of artisanal cured meats and pickles *\$20.50*

Totten Inlet mussels steamed in white wine with Salchichón sausage, green onions and saffron *\$17.00*

Young vegetable salad with fennel slaw and orange-hazelnut vinaigrette *\$16.50*

Toasted flint corn ciabatta with Catalan-style salami, blue cheese and butter lettuce *\$16.50*

Pacific oysters on the half shell with a spicy aji chili granite* *\$17.50*

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

Soup of the day *\$8.00*

DINNER

MAIN COURSES

Orechiette pasta with Oregon Bay shrimp, asparagus, lemon cream
and Pecorino Romano cheese \$24.50

“Whole Pig Plate” – Yucatan-style pork stew of achiote roasted pork loin, chorizo,
confit ribs, posole and beans \$35.00

Sesame fava bean cakes “Tameya” with peas, farro tabouleh
and garlic tahini sauce \$25.50

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

Almond crusted Pacific cod with olive oil roasted garlic potato purée, snap peas
and Mojo Rojo sauce \$31.00

Summer vegetable fisherman’s stew of clams, mussels, calamari, fish, prawns,
potatoes, and sauce vert with garlic toast \$34.00

Magret & confit of duck with brandied cherry compote, braised greens
and cheddar polenta* \$40.50

“Risi e Bisi” – Acquerello risotto with shell & snap peas, bacon, mint
and Parmigiano Reggiano cheese \$28.25

BISTRO MENU

Salad of young lettuces, Oregon bay shrimp, green garlic buttermilk dressing
and croutons \$16.50

Panzanella salad of asparagus & roasted beets with Black Sheep fresh cheese
and lovage vinaigrette \$16.50

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

Pacific oysters on the half shell with a spicy aji chili granite* \$17.50

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

Totten Inlet mussels steamed in white wine with Salchichón sausage, green
onions and saffron \$17.00

Young vegetable salad with fennel slaw and orange-hazelnut vinaigrette \$16.50

Orechiette pasta with Oregon Bay shrimp, asparagus, lemon cream
and Pecorino Romano cheese \$17.25

Toasted flint corn ciabatta with Catalan-style salami, blue cheese
and butter lettuce \$16.50

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 summer greens, toasted hazelnuts and herb vinaigrette \$10.50
with blue cheese add \$2.00

Selected fruits & cheeses \$16.50

Focaccia with peas, caramelized onions and aged white cheddar \$12.00
with bacon \$14.00

Soup of the day \$8.00