



LUNCH

STARTERS

french onion soup 9.
caramelized onions, gruyere, focaccia croutons

fried green tomatoes 10.
pickled garden peppers, endive, cress, house pancetta,
chive crème fraîche

green salad 8.
dried cherries, red onions, roasted filberts, muscatel
vinaigrette, pecorino romano

grilled caesar salad 11.
red flame grapes, crispy pork belly, pugliese croutons,
sherry vinaigrette

pork terrine 10.
brandied cherries, pistachios, garden pickles, baby greens,
crostini, grain mustard

ENTRÉES & PASTAS

nicky farms rabbit risotto 17.
arborio rice, melted leeks, chanterelles

hand-cut fettuccini 19.
manila clams, jory squash, saffron, heirloom tomatoes,
prawns

pan-seared trout 18.
cauliflower-quinoa salad, almonds, tuscan kale, golden
raisins, saba

grilled wagyu striploin 19.
carrots, daikon, shiitake, soba noodles, hosui pear, ginger-soy
vinaigrette

pan roasted chicken 18.
autumn panzanella, butternut squash, cranberries,
briar rose chèvre, radicchio, bacon-maple jus

LUNCH TASTING & WINE PAIRING

food 23. / wine 16.

french onion soup
caramelized onions, gruyere, focaccia croutons

CHARDONNAY, ADELSHEIM, CHEHALEM MOUNTAIN 2009

italian prune plum salad
petite garden greens, briar rose chèvre, pistachios,
fennel, white balsamic vinaigrette

PINOT GRIS, LIBRA, WILLAMETTE VALLEY 2010

rotisserie pork on baguette
bartlett pear and sweet onion mostarda,
grilled escarole, oregonzola

PINOT NOIR, EVENING LAND, EOLA-AMITY 2009

SANDWICHES

wood-grilled 'pinot' burger 16.
beecher's flagship cheese, charred onions, fries

rotisserie pork on baguette 18.
bartlett pear and sweet onion mostarda,
grilled escarole, oregonzola

grilled king salmon on ciabatta 17.
bacon, arugula, roasted tomato, avocado, jory green salad

grilled vegetables on pugliese 14.
charred onion, lemon aioli, feta cheese, jory green salad