



STARTERS

ROASTED SQUASH SOUP 9.
house bacon, sage-brown butter
candied pecans

GREEN SALAD 10.
dried cherries, red onions, roasted filberts,
muscatel vinaigrette, pecorino romano

FALL PEAR SALAD 12.
goat cheese fritter, frisée, arugula,
almond toffee, citrus vinaigrette

BLACKENED PRAWNS 13.
roasted cauliflower and brussels sprouts,
marcona almond-harissa relish, parsnip purée

LUNCH TASTING | WINE PAIRING FOOD 25. | WINE 16.

ROASTED SQUASH SOUP
house bacon, sage-brown butter
candied pecans
chehalem "3 vineyard" riesling, willamette valley, 2013

GREEN SALAD
dried cherries, red onions, roasted filberts,
muscatel vinaigrette, pecorino romano
goodfellow "clover" pinot gris, willamette valley, 2015

PORKSTRAMI SANDWICH ON CIABATTA
provolone, caramelized garlic aioli,
pickles, pork au jus
austin knoll, pinot noir, chehalem mts, 2014

ENTRÉES

FINNIGAN CREEK NY STRIPLOIN 23.
watercress, rogue blue, herbed hazelnuts,
grilled baguette, demi-glace, house chips

PAN-SEARED CHICKEN BREAST 18.
wild rice, farro, sweet carrots, garden beans, arugula,
roasted mushroom purée, chicken bordelaise

PACIFIC SEAFOOD STEW 21.
prawns, manila clams, halibut, mussels,
fennel, fingerling potatoes, garlic sausage,
fines herbes, crostini, meyer lemon aioli

GRILLED STEELHEAD 18.
caramelized beets, yukon potatoes, wilted greens,
spiced walnuts, chevarino romano

SANDWICHES

WOOD-GRILLED "PINOT" BURGER 18.
becher's cheddar, house-smoked bacon,
charred onion relish, dijon aioli, house-cut fries

ROTISSERIE LAMB ON OLIVE LEVAIN 17.
marinated peppers, briar rose feta, arugula,
herbed greek yogurt, house chips

ROASTED BEET SANDWICH 15.
hard-boiled egg, cornichon-dill crème fraîche,
fried onions, focaccia, house salad

PORKSTRAMI SANDWICH ON CIABATTA 16.
provolone, caramelized garlic aioli,
pickles, pork au jus, house chips

STATE LAW REQUIRES US TO INFORM YOU THAT SOME ITEMS ON OUR MENU MAY INCLUDE ALLERGENS AND RAW | UNCOOKED FOOD
THAT MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS