

LUNCH

STARTERS & SALADS

Salad of spinach with roasted beets & garlic and hazelnut dressing \$16.50

Charcuterie board of artisanal cured meats and pickles \$21.00

Totten Inlet mussels steamed in white wine, chilis, Tualatin chick peas & cilantro
with harissa toast \$17.50

Asparagus with Black Sheep fresh cheese, horseradish,
marinated shallots & pumpernickel croutons \$18.50

Thai-style Oregon bay shrimp & halibut cake
with a ginger-lime salpicon \$17.50

Smoked beef Bresaola with arugula, marinated spring onions, crispy capers
and Olio Verde evoo \$18.50

Select Pacific oysters on the half shell with aji chili granite* \$19.50

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

Soup of the day \$8.00

Artisan bread and extra virgin olive oil \$2.50/person

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

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SANDWICHES

served with cup of soup or salad \$10.95

Belgian farmhouse sausage, arugula, whole grain mustard and aioli
on a toasted hoagie roll

Pan fried oysters, cabbage slaw & remoulade
on toasted brioche

Grilled flatbread with spinach, grilled vegetables, green lentils
and garlic tahini sauce

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*

Linguini with nettle hazelnut pesto, fiddlehead ferns
and Pecorino Romano cheese *\$18.50*

Ginger dashi with Maitake mushrooms, young vegetables,
grilled tofu, sticky rice & Alaskan seaweed** *\$18.50*

Pan seared Pacific cod with asparagus, cardoons, beans
and lemon sorrel butter *\$22.50*

Chili roast pork loin, fennel sausage, pork rilette toast,
with green herb sauce, white beans & greens *\$19.50*

Acquerello risotto with asparagus, oyster mushrooms
and goat gouda cheese ** *\$20.50*

**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.

***Wild mushrooms – Yellow foot, Chanterelle and Hedgehog – not an inspected product*