

## PLATES

### OLIVES AND NUTS | \$9

*Warm marinated olives and local hazelnuts*



### PACIFIC NORTHWEST OYSTERS | \$22

*Half dozen oysters with champagne mignonette and lemon*

### FRIED PANISSE | \$18

*Served with horseradish herb gremolata and lemon garlic aioli*

### SPRING PEA SALAD | \$18

*Fromage blanc, Ambar Estate herbs, fennel vinaigrette, preserved lemon, spring peas, with house made toasted sourdough*

### FILET MIGNON TARTARE | \$26

*Filet mignon\*, caper, shallot, chive, dijon, egg yolk\*, with rice paper puffs*

### SAVORY SPRING BURRATA | \$28

*Sautéed maitake mushrooms and nettles, pine nuts, lemon, shallot, with warm herb flatbread*

## ASSORTMENTS

### BREADS AND BUTTER | \$18

*House made breads, cultured butter, and jams*

*Additions - smoked vegan dip \$8*

### OREGON CHARCUTERIE | \$35

*Rotating selection of charcuterie, jam, olives, pickled vegetable, with house made assorted breads*

*Additions - one cheese \$6 | two cheese \$10*

## CHEF | HEIDI WHITNEY-SCHILE

*Our menu highlights ingredients from trusted local partners:*

SOURCE FARMS  
*Newberg, OR*

SUNSHINE ORGANIC  
*Albany and Dayton, OR*

PAINTED HILLS  
*Wheeler County, OR*

TABULA RASA FARM  
*Carlton, OR*

CARLTON FARMS  
*Carlton, OR*

\*Consuming raw or undercooked meats, seafood, or eggs may increase risk of foodborne illness.