

PLATES

OLIVES AND NUTS | \$9

Warm marinated olives and local hazelnuts



PACIFIC NORTHWEST OYSTERS

Half Dozen | \$24 One Dozen | \$48

Served with champagne mignonette and lemon

FAVA BEAN TOAST | \$18

Fromage blanc, fava beans, preserved lemon vinaigrette, Ambar Estate herbs with house made toasted sourdough

TUNA TARTARE | \$26

Ahi Tuna, avocado, green onions, sesame, ponzu, with whole wheat crackers

ASPARAGUS & RHUBARB BURRATA | \$28

Sautéed asparagus, rhubarb, spring onion, mint, basil, and white wine lemon sauce and warm herb flatbread

ASSORTMENTS

BREADS AND BUTTER | \$18

House made breads, cultured butter, and jams

Additions - smoked vegan dip \$8

SUMMER CRUDITÉ | \$28

Local and seasonally available vegetables with house made dip

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.