

## 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*

### SUMMER BERRY BURRATA | \$28

*Fresh berries, tomato, herbs, crispy shallot, Saba, and warm herb flatbread*

## ASSORTMENTS

### BREADS AND BUTTER | \$18

*House made breads, cultured butter, and jams*

*Additions - white bean 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.