



PLATES

OLIVES AND NUTS | \$9

Warm marinated olives and local hazelnuts

SEARED PEACH TOAST | \$18

Roasted garlic fromage blanc, basil, balsamic reduction, and miso tuille

SHRIMP CEVICHE | \$21

Avocado, cucumber, cherry tomatoes, shallot, cilantro, chives, citrus juice

BOQUERONES AND MELON | \$26

Galia melon, whipped ricotta, with grilled sourdough

SUMMER BERRY BURRATA | \$28

Fresh berries, tomato, herbs, crispy shallot, Saba, with warm herb flatbread

ASSORTMENTS

OREGON CHARCUTERIE | \$35

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

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

CHEF'S BOARD | \$38

Let Chef Heidi curate for you, her favorite produce from the local farmer's market, alongside an artisan cheese, house made breads, miso tabini dip, and aioli.

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.