



## PLATES

### OLIVES AND NUTS | \$9

*Warm marinated olives and local hazelnuts*

### PACIFIC NORTHWEST OYSTERS

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

*Served with mignonette*

### APPLE AND PEAR TOAST | \$18

*Speck, apple and pear chutney, goat cheese, herbs*

### BAKED BURRATA | \$28

*Chanterelles, pear, rosemary, shallot, herbs, puff pastry with house made bread*

## 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 roasted autumnal produce, alongside an artisan cheese, house made breads and dip.*

### 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.