

OLIVES AND NUTS | \$10

*Warm marinated olives and local hazelnuts*



GOUGÈRES | \$16

*Gruyère, shallot, fresh herbs*

PACIFIC NORTHWEST OYSTERS

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

*Served with mignonette*

FRIED PANISSE | \$18

*Served with house made aioli and hazelnut herb gremolata*

WINTER TOAST | \$18

*Chèvre, futsu, orange marmalade,  
hazelnuts, on house-made pumpernickle*

LATE WINTER BURRATA | \$28

*Beet salad, pickled shallot, apple, yuzu  
vinaigrette, mint, with herb flatbread*

BEEF TARTARE | \$28

*Rice paper puff, egg yolk custard*

LOX PLATE | \$30

*Pickled shallot, fresh churned dill butter,  
capers, with house-made pumpernickle*

OREGON CHARCUTERIE | \$36

*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  
*Carlton, OR*

SUNSHINE ORGANIC  
*Albany and Dayton, OR*

FARRAH FARMS  
*Molalla, OR*

WILDER SEAFOOD  
*Tualatin, OR*

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