



## PLATES

### OLIVES AND NUTS | \$10

*Warm marinated olives and local hazelnuts*

### FRIED PANISSE | \$18

*Served with house made aioli and herb gremolata*

### CHARCUTERIE ASSORTMENT | \$36

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

### CHEESE ASSORTMENT | \$36

*Rotating selection of cheese, jam, olives, pickled vegetable, with house made breads*

### OREGON ASSORTMENT | \$46

*Rotating selection of charcuterie, cheeses, jam, olives, pickled vegetable, with house made breads.*

## CHEF | HEIDI WHITNEY-SCHILE

*Our menu highlights ingredients from trusted local partners:*

TABULA RASA FARM  
*Carlton, OR*

SUNSHINE ORGANIC  
*Albany and Dayton, OR*

FARRAH FARMS  
*Molalla, OR*

WILDER SEAFOOD  
*Tualatin, OR*

WILD SIDE MUSHROOMS  
*Washougal, WA*

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