



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

SPRING ASPARAGUS CROQUETTES | \$18

*Green garlic, asparagus, smoked
provolone, with black garlic aioli*

PEA TOAST | \$20

*Herb chèvre, sugar snap peas,
pea tendrils, mint, fennel, lemon vinaigrette*

SPRING BURRATA | \$28

*Strawberry, spinach, crispy shallots,
nigella seed, Saba, green garlic oil*

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.