

OLIVES AND NUTS | \$10

Warm marinated olives and local hazelnuts



PACIFIC NORTHWEST OYSTERS

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

Served with mignonette

GOUGÈRES | \$16

Gruyère, shallot, fresh herbs

TAMAGO SANDWICH | \$17

Egg, spring asparagus, miso aioli, dashi, crunchy shallots with pickled cucumber and asparagus salad

BLISTERED CHERRY TOMATO TOAST | \$20

Herb chèvre, basil, pistachio, and pickled shallot on house-made sourdough

CEVICHE | \$28

Hamachi, sweet peppers, cherry tomato, shallot, citrus juice with house-made corn chips

EARLY SUMMER BURRATA | \$28

Shaved cantaloupe, prosciutto, fennel, aji peppers, pistachio, yuzu vinaigrette with warm herb flatbread

VEGETABLE CRUDITÉ | \$38

Rotating selection of grilled and fresh market vegetables with house-made miso tahini dip

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 organic ingredients from trusted local partners.

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