

OLIVES AND NUTS | \$10

Warm marinated olives and local hazelnuts



PACIFIC NORTHWEST OYSTERS

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

Served with mignonette and lemon

GOUGÈRES | \$16

Gruyère, shallot, fresh herbs

WATERMELON SALAD | \$20

Blackberries, strawberries, honey, and smoked feta

TOMATO TOAST | \$20

*Heirloom tomato, trillium cheese, fried shallot,
aioli, and fennel pickles on house-made sourdough*

CEVICHE | \$28

*Halibut, mango, sweet peppers, cherry tomato,
shallot, citrus juice with house-made corn chips*

EARLY SUMMER BURRATA | \$30

*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 tabini dip*

OREGON CHARCUTERIE | \$38

*Rotating selection of charcuterie meats, jam,
olives, nuts, pickled vegetables, with house made bread
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.