



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

SEASONAL TOAST | \$20

*Tomato and pepper chutney,
caramelized onions, Comte cheese, micro greens*

RADICCHIO SALAD | \$20

*Granny Smith apples, hazelnuts, parmesan,
black garlic vinaigrette, crispy shallots*

CEVICHE | \$28

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

PATATAS BRAVAS | \$28

*Fried potato, Jimmy Nardello pepper aioli,
corn, sweet pepper, cucumber, tajin*

LATE SUMMER BURRATA | \$30

*Fig, proscuito, pickled fresno peppers,
toasted pinenut, caramelized onions, herb flatbread*

OREGON CHARCUTERIE | \$38

*Rotating selection of charcuterie meats, jam,
olives, nuts, pickled vegetables, 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.