

OLIVES AND NUTS | $10
Warm marinated olives and local hazelnuts

PACIFIC NORTHWEST OYSTERS
Half Dozen | $24 One Dozen | $48
Served with mignonette and lemon

PATATAS BRAVAS | $20
Fried potato, Jimmy Nardello pepper aioli,
corn, sweet pepper, cucumber, tajin

RADICCHIO SALAD | $20
Granny Smith apples, hazelnuts, parmesan,
black garlic vinaigrette, crispy shallots

FALL BURRATA | $30
Roasted kabocha squash, pepitas,
crisy shallots, microgreens, honey garlic chili sauce

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.