

CULINARY MENU

Prepared with rotating seasonal garnishes.

Cheese and Charcuterie | \$25

selection of local and global artisan cheeses and charcuterie

House-Made Focaccia | \$12 | *vg*

finished with Jacobsen sea salt and served with fresh olive tapenade and olive oil

Loaded Focaccia | \$18 | *v*

house made focaccia, herbed ricotta, butternut squash, cinnamon, sage

Burrata | \$16 add Focaccia side | \$4 | *v, gf*

red and golden beets, orange supreme, arugula, citrus vinaigrette

Crab Salad | \$20 | *gf, df*

Radicchio, roasted fennel, apple, lemon, tarragon

Tuna Tartare | \$21 | *df*

ahi tuna, shallot, sherry, sesame, wasabi peas, house fried tortilla chips

Rillions | \$18 | *gf, df*

heritage pork belly, chili, citrus, garlic, finished in Chehalem Pinot Noir

Arancini | \$16 | *v*

arborio rice, porcini, parmesan, garlic, scallions, black garlic aioli

Chehalem Trail Mix | \$9 | *gf, v*

valencia almonds, house fried favas, quicos, assorted dried fruit, chocolate

Chehalem Cookies | \$6 | *v*

choice of: chocolate cookie with chocolate chips and raspberry or lemon shortbread coated in lemon sugar

Please note, the consumption of raw or undercooked meats, seafood, or eggs may increase risk of foodborne illness.

