

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 garlic-herb olive oil

Loaded Focaccia | \$18 | *v*

house made focaccia, herbed ricotta, Springs peas, shaved asparagus

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

quinoa, strawberry, basil, orange supreme, balsamic

Crab Salad | \$20

Thai chili cream cheese, cabbage, wonton crisp, cilantro, citrus

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

Spring Arancini | \$16 | *vg*

basil-arugula pesto, spring pea, spring onion, pine nuts

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

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

Chehalem Cookies | \$6 | *vg*

chocolate cookie with chocolate chips and raspberry

Seasonal Cheesecake | \$9 | *Friday - Sunday only*

ask your server about today's featured flavor

Lavender Lemonade | \$10

lemonade, honey, lavender syrup

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

