

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, lemon hummus, black garlic shoyu wild mushrooms

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

roasted winter squash, farro, pepitas, herbs, citrus

Crab Salad | \$20 | *gf*

Lacinato kale, citrus, pomegranate, pine nuts, parmesan

Tuna Tartare | \$21 | *df*

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

Rillons | \$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.

