

LAWN CULINARY MENU

Prepared with rotating seasonal garnishes.

Charcuterie | \$25

selection of local and global artisan cheeses and charcuterie

House Focaccia | \$12 | vg

finished with Jacobsen sea salt and served with fresh olive tapenade and garlic-herb olive oil

Focaccia Steak Sandwich | \$21 | df

grilled teres major, horseradish aioli, pickled red onions, arugula, salt & vinegar potato chips

Tuna Tartare | \$21 | df, gf

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

Grilled Chicken Thighs with Pasta Salad | \$18 | df

Pinot cherry glazed thighs, orzo, cherry tomato, cucumber, red onion, balsamic vinaigrette

Esquites | \$12 | v add grilled Tiger Shrimp | \$6

grilled corn, cotija, cilantro, lime, jalapeno aioli, crema, mango chamoy, house fried tortilla chips

Caprese Salad | \$16 add Focaccia side | \$4 | vg

fresh mozzarella, summer tomatoes, fresh basil, arugula, balsamic vinaigrette

Chehalem Trail Mix | \$9 | gf, vg

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

Strawberries N' Cream Sandwich | \$8 | gf, vg

white chocolate strawberry sugar cookies filled with cream cheese frosting marbled with strawberry jam

Chehalem Cookies | \$6 | vg

chocolate cookie with chocolate chips and raspberry

Friesling | \$12 (add \$3 Brut topper) | gf, v

Non-Alcoholic Slushy | \$10 | gf, v

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

