

CULINARY MENU

Prepared with rotating seasonal garnishes.

Cheese and Charcuterie | \$25

selection of local and global artisan cheeses and charcuterie

House-Made Focaccia | \$12 | *v, df*

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

Loaded Focaccia | \$18 | *v*

cinnamon brown sugar butternut squash, herbed ricotta, sage

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

red beets, pear, arugula, red onion, orange supreme, honey, fried quinoa

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

kale, apples, roasted butternut squash, shallot, pistachios, house vinaigrette

Tuna Tartare | \$21 | *df*

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

Rillions | \$18 | *gf, df*

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

Garlic Herb Chicken Thighs | \$18 | *gf*

dauphinoise potatoes, garlic cream, gruyere, demi-glace

Focaccia French Dip | \$23 | *df*

thinly sliced teres major, red rock blue cheddar, horseradish aioli, pickled red onions, au jus

Arancini | \$16 | *v*

black garlic aioli, mushrooms, caramelized onion, gruyere, thyme

Pumpkin Soup | \$15

bacon, crème fraiche, focaccia

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

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

Chehalem Cookies | \$6 | *v*

chocolate cookie with chocolate chips and raspberry

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

ask your server about today's featured flavor

Apple Cider Spritz | \$10 | *v, gf, df*

ginger, cinnamon sugar

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