

CULINARY MENU

Prepared with rotating seasonal ingredients.

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, heirloom tomatoes, fresh mozzarella, basil, balsamic reduction

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

seasonal stone fruit, farro, mint, tarragon, champagne vinaigrette

Crab Salad | \$20

arugula, mango, avocado, fava, radish, citrus

Tuna Tartare | \$21 | gf, df

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

Esquites with Tiger Shrimp | \$18 | gf

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

Rillions | \$18 | gf, df

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

Pinot Cherry Glazed Chicken Thighs | \$18 | df

orzo salad with tomato, cucumber, red onion, balsamic vinaigrette

Seasonal Arancini | \$16 | vg

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

Chehalem Trail Mix | \$9 | gf, v

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

Chehalem Cookies | \$6 | vg

chocolate cookie with chocolate chips and raspberry

“Chef’s Choice” Seasonal Cheesecake | \$9 | Friday - Sunday only

ask your server about today’s featured flavor

Ginger Fizz | \$10

ginger beer, mint, ginger crystals

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

