

# CULINARY MENU

*Prepared with rotating seasonal garnishes.*

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## 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*

*house made focaccia, herbed ricotta, heirloom tomatoes, fresh mozzarella, basil, balsamic reduction*

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

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

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

*arugula, mango, avocado, fava, radish, citrus*

## Tuna Tartare | \$21 | *df*

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

## Esquites Dip 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*

## Focaccia Steak Sandwich | \$21 | *df*

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

## Spring Arancini | \$16 | *v*

*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 | *v*

*chocolate cookie with chocolate chips and raspberry*

## Strawberries N' Cream Sandwich | \$8 | *gf, v*

*white chocolate strawberry sugar cookies, cream cheese frosting, marbled with strawberry jam*

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

*ask your server about today's featured flavor*

## Ginger Fizz | \$10 | *v, gf, df*

*ginger beer, mint, ginger crystals*

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