



SHAREABLES

**Bread & Butter \$7 VG**

house-made cornbread, poblano and jalapeno kosho, shio koji butter

**Charcuterie Board (for 2-3)\$26 (for 3-4)\$32**

selection of two meats, selection of three cheeses, house-made accoutrements, crostini, house seasonal jam, spicy mustard

SMALL BITES

**Summer Bisque \$6 VG**

chilled roasted corn bisque, white truffle oil, chives

**Beet Salad \$10 GF, VEGO**

heritage greens, salt roasted beets, carrot top harissa vinaigrette, english peas, mint, tobiko

**Falafel \$12 VEG, GF**

grilled zucchini, marinated tomato, harissa fried dates, date caramel

**Summer Steak Tartare \$18**

tenderloin, beef fat, spicy mustard, capers, shaved fennel, orange zest, chives, carrot top oil, house sourdough crackers

PASTAS

**Doppio \$18**

house-made ricotta, sun dried tomato relish, guajillo saffron sauce, marinated eggplant, chili oil, lace tuile

**Campanelle \$20**

della terra campanelle, fennel cream sauce, koji butter, pickled shimeji mushrooms, crispy chicken skins, cured egg yolk, toasted caraway, herbs

ENTREES

**Wild Caught Columbia River Salmon Market Price**

chive potato pancake, carrot puree, cucumber, dill buttermilk sauce with smoked trout roe

**Pork \$26 GF**

achiote and five-spice braised pork belly, creamy grits, whey braised collard greens with hatch chili, five spice milk foam, fresh herbs

**Burger \$18 GFO**

8oz ground beef, neuske's bacon, roasted hatch chili pimento, tomatillo lime jam, red onion, greens tossed in carrot top harissa vinaigrette, roasted fingerlings, cilantro aioli

**Filet \$48 GF**

6oz filet, roasted fingerling potatoes, rainbow carrots, allium puree, carrot top roasted poblano chimichurri

DESSERTS

**Tartlet \$12**

chocolate ganache tarlet, coriander chocolate glacé, mexican hot chocolate ice cream, graham cracker, cumin marshmallow whip

**Summer Ice Cream \$9 GF**

fennel pollen ice cream, mint compressed carbonated honey dew melon, orange gel, smoked bohea milk foam

**SPECIALTY ITEMS** from the **PASTRY CASE** Inquire

GF: Gluten Free | GFO: Gluten Free Option | VG: Vegetarian | VEG: Vegan | VEGO: Vegan Option DF: Dairy Free  
Please alert your server of any food intolerances or allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.