



Cold

Oysters on the Half Shell (Thurs - Sun) \$24 ½ doz/ \$42 doz

Fava Bean “Hummus” \$20

Farmers’ market vegetable crudités, pistachio dukkah, zhug sauce, feta, chickpea crepes.

Beet and Goat Cheese Salad \$18

Roasted beets, arugula, fresh goat cheese, basil oil, candied walnuts, and balsamic glaze.

Apple, Celery and Delicata Squash Salad \$18

Apple, celery, delicata squash, pistachios, kasha, pickled sultanas, parsley, and mint.

Cheese & Charcuterie Board \$49

5 artisanal cheeses from around the world, one sheep and one goat – Wrångebäck, Alisios, 12 month aged Manchego, Délice de Bourgogne triple cream brie, and red wine soaked Wisconsin cheddar

4 meats - Prosciutto di Parma, Tails & Trotters Finocchiona Salami, Tails & Trotters Piccante Salami, Housemade Pork Rillettes

Susanne’s Swedish seed crackers, seasonal house made chutney, Lux whole grain mustard and pesto, dried fruits and nuts, olives, and crostini

Cheese Board or Charcuterie Board \$29

Petit Fours \$20

Hot

Cauliflower Soup \$12

Cauliflower, shaved raw cauliflower, compressed green apple, and toasted breadcrumbs.

Winemaker’s Burger \$18

½ Pound fresh ground chuck, Tillamook aged white cheddar, pickled red onions, butter lettuce, and roasted garlic aioli on a brioche bun.

Add avocado or bacon \$4

BLTA Sandwich \$18

Thick cut butcher bacon, romaine lettuce, roma tomatoes, avocado, and mayo on house made focaccia.

Confit Ora King Salmon \$36

Manilla clams, nettle & spring onion “chowder”, Yukon potato pave, English peas, Meyer lemon relish.

Steak Sandwich \$25

Flat Iron steak, horseradish-caper aioli, pickled red onions, tomato, and arugula on house made focaccia.

Braised Short Ribs \$32

Short ribs, single vineyard Pinot Noir, kidney beans, and braised chard.