



## SMALL PLATES

### Spanish Clams

Chorizo, pimento, red onion, garlic and green onion tossed in a sweet chili-blood orange sauce 16

### Baked Brie en Croute

Smoked honey, tart cherry gatrique and grilled Striata 16

### Clam Chowder

Crispy leek, fresh herbs, served with Village Baker Striata 14

### Chef's Mushroom Toast

Locally foraged wild roasted mushrooms, cracked pepper-sherry cream, Village Baker Striata, micro greens 15 v

### Seared Scallops\*

U-10 scallops, butternut squash purée, brown butter, fennel salad, roasted pepitas 18 gf

## SALADS

### Harvest Salad

Kale, arugula, roasted carrots, beets, caramelized winter squash, rainbow chard, pepitas, roasted apple vinaigrette gf v  
15

### Caesar

Baby romaine, shaved parmesan, brioche crouton, cracker pepper  
14

### Radicchio & Fig Salad

Radicchio, figs, endive, roasted butternut squash, prosciutto, candied hazelnut, Oregon Creamery smoky blue cheese, preserved lemon-herb vinaigrette gf  
15

## MAINS

### Bouillabaisse\*

Fresh salmon, cod, clams and scallops, Village Baker Striata 32

### Blackened Sturgeon

Barley risotto, wilted red kale, pork belly, creole butter 32

### Pan Roasted Salmon\*

Parmesan risotto, rainbow chard, roasted carrot, fig jam 33

### Pappardelle gf option available

Toasted hazelnuts, pine nuts, sage, lime zest, brown butter, roasted tomato and arugula 26

Add a pan-seared chicken breast 8

### Juniper Cured Elk Chop\*

Sweet potato and yam hash, smoked pear gastrique, pickled marionberry, crispy leeks 39

### Seared Pheasant\*

Moroccan farro, crispy red kale, blistered carrot, blood orange-juniper caramel 34

### Stuffed Acorn Squash

Barley risotto, red kale, chard, mushrooms, sundried-cherries, candied hazelnut 28

### Chef's Daily Grind Burger\* gf option available

A blend of specialty cuts, ground fresh daily. Served on a Sparrow Bakery brioche roll  
Market Price\*

## CUTS

Cedar River Filet of Beef*	6oz	33	10oz	42
St. Helens Ribeye*	12oz	38		
St. Helens New York Strip*	12oz	39		
Wagyu Bavette*	8oz	38		
Carlton Farms Bone-in Pork Chop*	12oz	29		
Venison Filet*	6oz	38		

## SAUCES (select one)

- Horseradish Crème gf v
- Smoked Cherry Bordelaise gf
- White Truffle Marrow Butter gf
- Cowboy Butter gf v

## SIDES (select one)

- Pork Belly & Candied Lemon Brussel Sprouts
- Roasted Carrots & Kale gf v
- Chive Potato Purée gf
- Chicken Fried Duck Fat Potatoes
- Rice Pilaf gf
- Truffled Mac & Cheese

Bills can be split up to 4 ways. Split plate fee 3.

\*Consumer advisory: We would like to remind you that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness