



SMALL PLATE

Ahi Tartare

Avocado and mango purée dressed with sesame oil, fresh ginger, garlic, sweet soy sauce and wasabi crema garnish 23

Beef Carpaccio

Thinly sliced Cedar River farms beef tenderloin with pickled shallot, fried capers, horseradish truffle crema, pistachio oil, a pomegranate reduction and crostini 20  
*can be gf*

Mushroom Toast

Sautéed locally foraged wild mushrooms with cracked pepper-sherry Béchamel served atop fresh grilled Village Baker Striata bread 19 *v*

House Smoked Seafood Board

Smoked salmon, halibut cheeks, and scallops served with wasabi aioli, horseradish crema and chipotle remoulade 38

Coconut Red Curry Mussels

Fresh mussels steamed with coconut milk and red curry, served with grilled Village Baker French baguette 22

Meat and Cheese Board

Drunken goat cheese, smoked gouda, Oregon Rogue Blue cheese, prosciutto, capicola, candied pecans and honey glazed figs 2/19 or 4/35

SOUP / SALAD

Caesar Salad

Spears of baby romaine with crostini, parmesan crisps, fresh squeezed lemon, garlic-infused olive oil and anchovies 16

Seasonal Salad

Baby spinach and wild arugula with shaved fennel and pears, toasted hazelnuts and chèvre, aged balsamic and extra virgin olive oil 16 *v*

French Onion Soup

Caramelized onions deglazed with Isabela's cream sherry and house made veal stock with fresh herbs. Finished with Village Baker crostini, broiled gruyère and crispy leeks 14

ENTRÉE

Two Bone Elk Rack

Glazed with balsamic and fig, served with charred leek purée and roasted fingerling potatoes 39 *gf*

Steelhead

Pan seared steelhead, purple carrot purée, Brussels sprouts and maple hazelnut gastrique 37 *gf*

Chicken Marsala

Organic airline chicken breast from Mary's Farms on fresh pasta with foraged mushroom and cracked pepper pan sauce 29

Risotto with Foraged Mushrooms

Saffron risotto with foraged mushrooms, baby spinach and seasonal vegetables. Made with vegetable stock and finished with parmesan and cream 26  
*v, can be vg*

CUTS

Cedar River Farms Filet of Beef* 8 oz	46	<i>Cuts are seasoned with house toasted, cracked Tellicherry peppercorns and Maldon sea salt. gf</i>
Cedar River farms Ribeye - 28 day dry aged* 12 oz	51	
Carlton Farms Bone-in Pork Chop* 12 oz	36	

SAUCES (select one)

Brandy Peppercorn *gf*

Bordelaise

Smoked Horseradish Crème *gf, v*

SIDES (select two)

Gratin potatoes with charred scallions and gruyère *gf, v*

Wilted spinach with fried leeks and lemon oil *gf, vg*

Roasted seasonal vegetables *gf, vg*

Roasted fingerling potatoes *gf, vg*

Locally foraged mushrooms *gf, vg*

Parmesan risotto *v*

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

\*Consumer advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

*gf* = gluten-free *v* = vegetarian *vg* = vegan