

## SMALL PLATES

### PUB WINGS

Wings and drums slow braised, fried and tossed in our house buffalo, ghost chili, sweet BBQ or sesame-ginger sauce 12 for 25 or 6 for 14

### CAPRESE FLATBREAD *v*

Pesto, sliced heirloom tomatoes, fresh mozzarella, asiago, basil, balsamic reduction 17

### AHI TARTARE

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

### CHIPS, GUAC & SALSA *gf*

House-made tortilla chips, guacamole and salsa 13

### SCOTCH EGGS\* *10-15 minute cook time*

Two farm fresh eggs wrapped in Carlton Farms sausage, fried and served with creamy brandy peppercorn aioli and balsamic reduction 18

### BRUSSELS SPROUTS *gf v*

Roasted Brussels sprouts with lemon, olive oil, local honey and shaved parmesan 16

### HOUSE CUT FRIES *gf*

Made fresh daily from northwest spuds, tossed in fresh herbs, kosher salt and pepper 13  
truffled french fries +2 *gf*  
sweet potato waffle fries +2

## SOUPS & SALADS

*Add carnitas or crispy tofu to any salad +7. Add 1/2 lb beef patty\* or chicken breast\* +8*

*Add 6oz Scottish salmon fillet\* or 6oz New York strip steak\* +15*

### THE BURGER SALAD\* *gf*

1/2 lb Cascade Natural beef burger patty with pickles, onion, tomatoes and Tillamook cheddar atop mixed greens with a choice of dressing 21

### CIDER SNOB COBB *gf*

Mixed greens with bleu cheese dressing and crumbles, grilled chicken, crispy prosciutto, hard boiled egg, tomato, cucumber, avocado, and gluten-free beer berries 20

### CARNITAS TACO SALAD

Crispy corn tostada with black beans, carnitas, pico de gallo, avocado, candied pepitas, feta cheese, arugula and romaine lettuce served with cilantro ranch dressing 20

### KALE & QUINOA SALAD *gf*

Shredded kale sautéed with quinoa, pickled onions, and roasted shallot-champagne vinaigrette, topped with cucumber, tomato, avocado and feta cheese, served warm 18

### CAESAR SALAD\*

Crisp baby romaine, house-made croutons, shredded Parmesan cheese. Served with our house cracked-pepper Caesar dressing 15

### THE ROW SOUP

Choice of our house-made rotating daily soup or tomato soup served with Village Baker striata 13

A 20% Gratuity will be added to all take-out orders. \*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.

*gf- gluten-free; v- vegetarian; vegan- vegan*

## BREADS & BUNS

*Served with veggies or chips. Substitute fries, truffle fries, sweet potato waffle fries, soup or salad +4 Substitute gluten-free bun or bread +2*

### THE BURGER\*

Choice of 1/2 lb Cascade Natural beef patty with our IPAioli, lettuce, tomato, onion and pickle served on a Big Ed's brioche bun 21

**Substitute Chicken Breast +2**

**Substitute Housemade Black Bean Patty +2 v**

### Add Ons +2 each

Swiss, Tillamook sharp cheddar, Tillamook extra sharp white cheddar, bleu cheese, pepper jack cheese, caramelized onions, bacon, wild mushrooms, avocado

### FRENCH DIP

Cedar River prime rib, caramelized onions, Swiss cheese, horseradish aioli. Served on a ciabatta roll with a side of demi au jus 24

### ROW CLUB SANDWICH

Triple decker club with ham, turkey, candied bacon, lettuce, tomato, cheddar cheese and mayo. Served on sourdough bread 20

Add avocado +2

### FROMAGE À TROIS

Asiago crusted sourdough with Tillamook sharp, extra sharp white cheddar and honey glazed ham, served with a bowl of our house-made tomato soup 18

### TETHEROW REUBEN

House roasted corn beef, Granny Smith apple sauerkraut, Gruyere cheese, and 1000 island dressing on toasted marble rye bread 21

## ENTRÉES

### FISH & CHIPS

Beer-battered Cod with house-cut fries and coleslaw. Served with remoulade 23

### NEW YORK STRIP\*

New York Strip, potato-parship purée and seasonal roasted vegetables 34

### GRILLED SALMON RISOTTO\* *gf*

Fresh grilled salmon fillet with herb-Parmesan risotto, broiled asparagus and a cherry mustard seed gastrique 33

### VEGAN BOWL *vegan*

Coconut jasmine rice and red quinoa, topped with fresh avocado, edamame, slaw, roasted beets, cucumber and fried rice noodles. Served with a side of sesame-ginger and Thai peanut sauce 19

### TETHEROW TACOS

*Choice of two tacos either flour or corn tortillas, served with chips, salsa, and guac 22*

*Add a taco +4*

**Fish** | Breaded and fried, with lettuce, pico de gallo, and cilantro-lime sour cream

**Carnitas or Chicken** | Lettuce, feta cheese, pico de gallo, and avocado crema