

SMALL PLATES

CREAMY SMOKED TROUT DIP *gf*

whipped smoked trout blended with citrus cream cheese, finished with capers, and a dill-tarragon vinaigrette, house-made chips 17

BLISTERED SHISHITO PEPPERS *gf vegan*

charred shishito peppers tossed with Tajín and sea salt, served with chili crunch aioli, fresh lemon 14

CRISPY CALAMARI

buttermilk-dredged squid, lightly fried and served with herbed lemon-horseradish aioli 18

AHI TARTARE

avocado and mango purée dressed with sesame oil, fresh ginger, garlic, sweet soy sauce, wasabi crema garnish 24

BURNING BUSH CAULIFLOWER *gf vegan*

roasted cauliflower glazed with gochujang gastrique, finished with spicy pickled Fresno peppers, fresh cilantro 15

PUB WINGS *gf*

slow-braised wings and drums, fried crisp and tossed in your choice of house buffalo, ghost chili, or Tajín dry rub 12 for 26, 6 for 15

MARGHERITA FLATBREAD *v*

classic tomato sauce, fresh mozzarella, fresh basil 17

SMOKED BRISKET FLATBREAD

house-smoked brisket layered with caramelized onion, BBQ sauce, white cheddar, pickled red onions, fresh arugula 19

SCOTCH EGG *10-15 minute cook time*

organic farm fresh egg wrapped in Carlton Farms sausage, fried golden and served with lightly dressed herb salad, spiced Dijon aioli, balsamic glaze 14

SOUPS & SALADS

Add avocado +3. Add crispy tofu +7. Add 1/2 lb beef patty or chicken breast* +8.
Add 6oz wild King Salmon filet* +15 or 10oz Bavette* +30*

SOUP DU JOUR

seasonally inspired, house-made soup served with local Village Baker striata 14

COBB SALAD

grilled chicken over chopped iceberg with Rogue Creamery blue cheese, pickled red onions, cherry tomatoes, chopped bacon, hard-boiled egg, blue cheese dressing 21

CAESAR SALAD

crisp baby romaine, house-made croutons, and shaved Parmesan, finished with our cracked-pepper Caesar dressing 16

KALE & QUINOA *gf*

shredded kale sautéed with quinoa, pickled onions, and roasted shallot-champagne vinaigrette, topped with cucumber, tomato, avocado, feta cheese 19

BURGER SALAD

1/2 lb brisket-blend burger patty served under crisp romaine with chopped cornichons, pickled red onions, cherry tomatoes, and shredded Tillamook cheddar with your choice of dressing 22

FARMHOUSE BEETS & CHÈVRE *gf v*

vinegar-roasted Rainshadow Farm beets with whipped herbed chèvre, harvest greens, grapefruit supremes, candied pepitas, red wine vinaigrette 18

STRAWBERRIES & BALSAMIC *gf vegan*

Rainshadow Farms strawberries tossed with house greens, pickled fennel, candied almonds, orange supremes, fresh basil, D'Anjou pear balsamic vinaigrette 18

BURGERS & SANDOS

choice of one side: chips, fries, sweet potato waffle fries, soup, or salad | truffle fries +4

THE CONDOR

½ pound brisket tri-blend patty, bone marrow butter, crispy fried egg, bacon jam, Tillamook sharp white cheddar, arugula, caramelized onions, truffle aioli, fresh horseradish on a buttery brioche bun 25

THE RANCHER

½ pound brisket blend patty, bacon, crispy onion rings, pickles, lettuce, melted Tillamook cheddar, house-made BBQ sauce, on a Big Ed's bun 21

SHORT GAME SMASH BURGER

two Cascade Farms natural beef patties smashed and layered with melted Tillamook cheddar, caramelized onions, bright tomato remoulade on a Big Ed's bun 18

TETHEROW REUBEN

house-roasted corned beef stacked high with crisp Granny Smith apple sauerkraut, melted Gruyère cheese, Thousand Island dressing on toasted marble rye 22

FRENCH DIP

Cedar River prime rib with caramelized onions, Swiss cheese, creamy horseradish aioli, on a Big Ed's hoagie 25

BAHN MI BOGEY

braised pork belly with carrot and zucchini slaw, daikon radish, cucumber, cilantro, pâté, spicy pickled Fresno, hoisin-miso aioli on a Big Ed's roll 19

CLUB HOAGIE

ham, turkey, bacon, lettuce, tomato, Tillamook cheddar, garlic Dijonnaise on a Big Ed's hoagie 21

FRIED CHICKEN SANDWICH

buttermilk-dredged fried chicken with pepper jack cheese, zucchini pickles, lettuce, tomato, on a Big Ed's bun 19

SIDES

House-made Chips, Sweet Potato Waffle Fries, Fries, House Salad 12 | Truffle Fries 14

ENTRÉES

WAGYU BAVETTE *gf*

Snake River Farms wagyu bavette steak finished with chimichurri, served alongside maple-glazed carrots with thyme compound butter, smashed truffle potatoes, red wine reduction 45

SKYLINE SALMON *df*

grilled wild Alaskan King salmon served over a bed of seasonal vegetables, finished with charred lemon and chimichurri 32

FRIED CHICKEN & WAFFLES

buttermilk-dredged fried chicken paired with a fresh buttermilk waffle, finished with hot honey, bourbon maple syrup, bay butter 32

PACIFIC POKE

Ahi tuna over coconut jasmine rice with cucumber, edamame, seaweed salad, miso egg, Thai basil, candied jalapeño, carrot sticks, bean sprouts, furikake, yum-yum sauce 29

BOLOGNESE WITH GARLIC BREAD

bucatini pasta with a rich blend of ground pork, beef, and lamb, slow-braised in red wine with mirepoix, finished with freshly grated Parmesan, served with garlic bread 28

MULLIGAN VEGAN BOWL *gf vegan*

coconut jasmine rice and red quinoa, topped with fresh avocado, edamame, slaw, roasted beets, cucumber, fried rice noodles, served with a side of sesame-ginger and Thai peanut sauce 20