



## Starters & Shareables

**Soup of the Day** | served with fresh rosemary focaccia | \$7 cup / \$11 bowl

**Oysters on the Half Shell** | six locally sourced oysters served with apple cilantro mignonette | \$27

**Steamer Clams** | leeks, garlic & pancetta, white wine cream sauce & toasted rosemary focaccia | \$24

**Butternut Squash & Bacon Fritters** | served with arugula, jalapeno aioli & mama lil's peppers | \$15

**Meat & Cheese Board** | three cheeses, one meat, jam, pickled onions, candied walnuts, dried fruit & fresh rosemary focaccia | \$22

**Hand Cut Fries** | *your choice of* salt & pepper fries | \$8 | **or** | trellis fries with rosemary & pecorino romano | \$9

## Salads

**Greens** | farm fresh greens, chèvre, pickled red onions, & candied walnuts with house vinaigrette | \$15

**Dundee Wedge** | crisp romaine heart, pancetta, sun-dried tomatoes & bread crumbs with blue cheese dressing | \$17

**Beet Salad** | mixed greens, pickled beets, crushed hazelnuts, feta, orange segments & pickled eggs with orange ginger vinaigrette | \$18

**Duck Confit** | crispy duck leg, sliced apples, candied walnuts & rogue creamery blue cheese crumbles with pinot noir cherry vinaigrette | \$23

**Green Goddess** | grilled & chilled chicken, mixed greens, cucumbers, shaved fennel, apple & sunflower seeds with green goddess dressing | \$21

## Plates

**Ribeye Steak** | 12oz pan-seared Ribeye served with wedged russet potatoes & oyster mushroom demi reduction | \$48

**Pan Seared Pork Loin** | butternut squash purée, romanesco & parsnips ribbons | \$32

**Short Rib Stroganoff** | tagliatelle pasta, slow braised beef short ribs & oyster mushrooms with a dijon cream sauce & pecorino romano | \$29

**Carbonara** | linguine pasta, pancetta, leeks, asparagus, pecorino & egg yolk | \$25

**Oyster Mushroom Risotto** | oyster mushrooms, shallots, garlic & pecorino romano | \$24

## Sandwiches

all sandwiches are served with salt & pepper fries  
*sub trellis fries +\$1 | sub side salad +\$2 | sub soup +\$3 | sub gf bread +\$2 | split +\$2*

**Albacore Tuna Melt** | albacore tuna salad & tillamook white cheddar; sourdough | \$17

**Veggie** | roasted garlic hummus, cucumber, red bell pepper, red onion, green goddess dressing & butter lettuce; fresh rosemary focaccia | \$18

**Turkey Pesto** | turkey, walnut pesto, tillamook white cheddar & fresh spinach; sourdough | \$18

**Spicy Salami** | soppressata salami, havarti, calabrian chili aioli, preserved lemon & olive tapenade, stone ground mustard & fresh greens; hoagie | \$19

**Reuben** | pastrami, gruyère, sauerkraut, house pickles & russian dressing; marbled rye | \$19

**French Dip** | roast beef, havarti, pinot noir braised onions, mama lil's peppers, horseradish aioli & spicy dijonnaise; hoagie | \$21

**Short Rib** | slow braised beef short ribs, havarti, fresh greens, pinot noir braised onions & horseradish aioli; potato bun | \$22

**Classic Burger** | 1/3lb cascade beef, american cheese, iceberg lettuce, grilled onions & house dressing; potato bun | \$17

**Additions** | + *fried egg* \$2 | + *bacon* \$2 | + *mama lil's peppers* \$2 | + *extra patty* \$4 | + *avocado* \$2 | + *sundried tomato*

18% gratuity will be added to parties 7 or more

\*Consuming raw or undercooked meat, poultry, seafood, shellfish, and eggs may increase your risk of foodborne illness



## Wine Flight | \$25

pick 4 wines available by the glass | 2oz per wine

## Red Wine

2022 **Solena Estate** 'Grand Cuvee' Pinot Noir | \$18

2022 **Purple Hands** 'Lone Oak Ranch' Pinot Noir | \$19

2014 **Coattails** Willamette Valley Pinot Noir | \$23

2022 **Cooper Mountain** Willamette Valley Gamay Noir | \$17

2020 **History** Columbia Valley Red Blend | \$15

2021 **Mars Water** Walla-Walla Valley Syrah | \$19

## White Wine

2022 **Granville** 'Basalte' Chardonnay | \$17

2023 **Day Wines** Vin de Days Blanc | \$13

2021 **Holloran** Eola-Amity Sauvignon Blanc | \$16

2023 **Evesham Wood** Blanc du Puits Sec | \$14

## Rosé Wine

2022 **Gemini** Estate Pinot Noir Rose | \$15

2022 **Ricochet** 'Confluence' Columbia Gorge Rose | \$14

## Sparkling Wine

2019 **Trisaetum** Methode Champenoise, Brut Rose | \$16

2019 **Argyle** Blanc de Blanc | \$19

NV **Laurent Perrier** La Cuvee Brut Champagne | \$29

2021 **LifeVine** Coles Valley, Blanc de Blanc | \$12

## Non-Alcoholic Beverages

**Caravan Drip Coffee, Hot Tea,  
Lemonade or Iced Tea** | \$4

**Coca Cola Products & Blueberry Acai  
Vitamin Water** | \$3

**Topo Chico Mineral Water** | \$4

**Happy Mountain Kombucha Peach Blossom** | \$5

## Cocktails

**Lavender French 75** | \$13

killdeer gin, lemon juice, lavender simple syrup  
topped with prosecco

**Pomegranate Gin Fizz** | \$13

new amsterdam gin, lime juice, simple syrup,  
topped with soda water

**Prickly Pear Margarita** | \$14

prickly pear infused el jimador, harlequin, lime  
juice & simple syrup

**Blood Orange Whiskey Sour** | \$14

buffalo trace, lemon juice, blood orange juice,  
simple syrup & an egg white

## Draft Beer

**Gigantic** Kolschtastic | \$6  
5.0% ABV

**pFriem** Pilsner | \$6  
4.9% ABV

**Boneyard** RPM IPA | \$6  
6.5% ABV

**Coattails** Cold IPA | \$6  
7% ABV

**pFreim** Belgian Blonde | \$6  
7.5% ABV

**Block 15** Hard Cider | \$6  
6.2% ABV

## Canned Beer

**10 Barrel** Pub Beer Lager | \$5

**Avid** Dragon Fruit Cider | \$5

**Best Day Brewing** non-alcoholic variety | \$6  
West Coast IPA, Kolsch, Hazy IPA  
*\*contains less than 0.5% alc/vol*

## Happy Hour

Monday - Friday | 2:00 PM - 5:00 PM  
50% off all beverages including  
draft & bottled beverages, wine by  
the glass + bottle, cocktails,  
spirits & non-alcoholic beverages

18% gratuity will be added to parties 7 or more

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