

PORTLAND, MULTNOMAH COUNTY, OREGON • EST. 2013

PACIFIC NORTHWEST OYSTERS* mignonette, horseradish sauce GF half do	ozen/dozen 24/36
SHRIMP COCKTAIL cocktail sauce, grated horseradish GF,DF	24
SMOKED SALMON house smoked salmon, crème fraîche, dill vinaigrette, grapefruit, crostini GFC	⁾ 16
MEAT AND CHEESE BOARD artisanal meats and cheeses, house pickles, baguette $^{ m GFO}$	35
DEVILED EGGS [*] beet cured farm eggs, roasted pork belly, dijon aioli, pickled mustard seed ^{GF}	16
BRUSCHETTA fromage blanc, braised kale, currants, pine nuts, zinfandel vinegar	18
GARLIC MARROW TOAST ciabatta, parmesan	9
MARINATED OLIVES citrus, garlic, fennel, coriander ^{GFO}	9
POPCORN choice of rosemary-parmesan, salt & vinegar, kitchen killa seasoning mix, or bacon (+2)) ^{vo} 8
BREAD BASKET sourdough, levain, whipped butter, flake salt	10
HOUSE FRIES ketchup, fry sauce GF, VO	8
CAESAR SALAD mixed radicchio, caesar dressing, parmesan, bread crumbs ^{GFO}	16
FARM GREENS mixed lettuces, sauvignon vinegar, tuscan olive oil GF, V+	15
BEETS blue cheese, candied walnuts, watercress ^{GF}	17
CARROTS herbed tahini, daikon radishes, mustard greens ^{GFO, V+}	16
SWEET POTATO AND BROCCOLI TEMPURA	
hot honey, pecorino romano, meyer lemon ^{GF, DFO}	17
BRUSSELS SPROUTS mornay, pickled jalapeños, bread crumbs ^{GFO}	13
ROASTED MUSHROOMS herbs, sherry vinegar ^{GF, V+}	12
OLIVE OIL SMASHED POTATOES lemon, scallion GF, V+	11
PAN SEARED SALMON * great northern white beans, artichokes, leeks, salsa verde ^{GF, DF}	37
BOUILLABAISSE* local fish, shrimp, mussels, saffron tomato broth, grilled bread, rouille GFO, DFC	³⁶
SWEET POTATO GNOCCHI watercress pesto, preserved lemon, crème fraîche, pecans	29
DUCK CONFIT RISOTTO arborio rice, winter squash, mushrooms, brown butter, sage, parmesan ^{GF, VO}	38
DOUBLE SMASHBURGER [*] two ¹ / ₄ lb patties, nueske's bacon, sharp cheddar, onions, pickles, lettuce, aioli, brioche bun, house fries	25
NY STRIP* 120z strip steak, garlic marrow butter, pickled onion rings GF	48
RIBEYE DINNER * 2lb bone-in ribeye, red wine demi-glace, caesar salad, olive oil smashed potato	bes ^{GF} 130

We proudly source local, organic, and sustainable products whenever possible

 $\mathsf{GF} = \mathsf{gluten} \ \mathsf{free} \ \ \mathsf{GFO} = \mathsf{gluten} \ \mathsf{free} \ \ \mathsf{available} \ \ \mathsf{VO} = \mathsf{vegan} \ \mathsf{option} \ \mathsf{available} \ \ \mathsf{V+} = \mathsf{vegan} \ \ \mathsf{DF} = \mathsf{dairy} \ \mathsf{free} \ \ \mathsf{DFO} = \mathsf{dairy} \ \mathsf{free} \ \mathsf{available} \ \mathsf{dairy} \ \mathsf{free} \ \mathsf{dairy} \ \mathsf{d$

Automatic gratuity of 20% is added for parties of 6 or more. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodbourne illness