



## ANTIPASTO

- Foraged Mushroom Arancini Fritter - *sun dried tomato pesto* 14
- Grilled Spanish Octopus - *castelvetrano olive, confit garlic, preserved lemon* 26
- Seared Hudson Valley Foie Gras - *1.5 oz foie served with brioche french toast and Oregon huckleberry compote* 28
- Salumi Board - *array of prosciutto de parma, speck, soppressata, pickled red onion, piquillo peppers, marcona almonds, fig mostarda, crostini* MP
- Crispy Polenta Frites - *arrabiata, mozzarella, basil* 14
- Farm Vegetable Frito Misto - *black garlic aioli* 13
- Housemade Spicy Tuscan Meatballs - *seasoned with fennel, chili flakes, paprika and coriander and served with caramelized onion pub mustardo, crostini* 16
- Soup du Jour - *seasonal selection* MP

## INSALATA

- Radicchio Salad - *olive tapenade, sourdough crostini, sherry shallot vinaigrette* 17
- Grilled Lacinato Kale Caesar - *pancetta, crouton, grana padano, caesar vinaigrette* 18
- Salt Roasted Beet & Arugula Salad - *feta, candied pecan, blood orange* 16

## ENTREES

- Carlton Farms Double Bone-in Pork Chop - *rainbow chard, apple, turnip, rutabaga, calvados jus* 38
- Braised Anderson Valley Lamb Shank - *celeriac, lima bean, rosemary* 42
- From The Grill -  
*Served with local garden greens, fingerling potatoes, choice of sauce: bernaise, cherry agrodolce, or chimichurri*
- |                                   |  |
|-----------------------------------|--|
| Allen Bros Hanger Steak (7oz) 38  | Painted Hills Delmonico Ribeye (16oz) 58 |
| Cedar River Farms Fillet (8oz) 48 | Steelhead Salmon (8oz) 32                |
- Locally-sourced Seasonal Vegetables 8
- Seasonal Vegetable Sampler Platter 22

## PASTA

- Ricotta Gnocchi - *fall market vegetables seasoned with tarragon, parsley, chive and fried parsnip parmesan brodo* 31
- Cavatelli Pasta & Sugo - *eggless shell-shaped pasta, pork, chicken and tomato ragu with carrot, onion, garlic, cinnamon and clove* 33



## LUNCH COCKTAILS

### Mimosa

*fresh-squeezed orange juice, grapefruit juice or peach puree with sparkling wine 12*

### Mary Had A Little Pronghorn

*choice of Level 1 Crater Lake spicy vodka, Level 2 Crater Lake pepper vodka, Level 3 Crater Lake hatch green chili vodka, housemade Bloody Mary mix, salt rim bacon, celery and pickles 14*

### Garden Variety

*rosemary-infused Crater Lake Vodka, seasonal shrub and lemon 14*

### Wakey Wakey

*Doppio, Crater Lake Hazelnut Espresso vodka, turbinado and whipped cream 16*

### Wild Child

*Wild Roots gin, housemade cucumber cordial, grapefruit juice and lime 14*

## LUNCH BEVERAGES

Coffee 4

Cortado 5

Cafe Latte 6

Mocha 6

Flavored Latte/Cappuccino 7

*vanilla, almond, pumpkin, hazelnut*

Milk Alternatives 5

*almond, hemp, soy, oat*

Smith's Tea 4

*peppermint, chamomile, green tea, Earl Grey, English Breakfast, Fresh-brewed Black Iced Tea*

Fresh-squeezed Juice 8

*orange, grapefruit*

Juice 5

*Apple*

*Pineapple*

*Orange*

*Cranberry*

*Lemonade*

Kombucha 5

*Blood Orange*

*Raspberry Lemonade*

*Peach Tea*

Soda 4

*Pepsi*

*Diet Pepsi*

*Sierra Mist*

*Root Beer*

*Dr. Pepper*

*Mountain Dew*

*Gingerale*

*Seltzer*

*Tonic*

## LUNCH BEERS

Cans 5 - 6

*Coors Light*

*Budlight*

*Corona*

*Modelo*

*Guinness*

*Stella Artois*

*Fresh Haze*

*Fresh Squeezed*

*Sweet As*

*Heineken Zero*

*Avid Cider*

Draft 7

*Deschutes Squeezy Rider*

*10 Barrel Pilsner*

*Boneyard RPM*