



STARTERS

Goat Cheese Dumpling Arrabiata - *spicy tomato sauce with fresh garlic, calabrese chilis, and fine herbs* 16

Housemade Spicy Tuscan Meatballs - *seasoned with fennel, chili flakes, paprika and coriander and served with caramelized onion pub mustardo, crostini* 16

Foraged Mushroom Arancini Fritter - *sun dried tomato pesto* 14

SOUP & SALAD

Soup of the Day MP

Roasted Spring Salad - *organic greens, sugar snap peas, asparagus, watermelon radish, and peppered bacon with 30yr aged balsamic and extra virgin olive oil* 18

Grilled Caesar Salad - *romaine hearts, grana padano, Boquerones anchovies, sourdough crouton with caesar dressing* 18

Cobb Salad - *iceberg lettuce, grilled chicken, bacon, hard-boiled egg, heirloom cherry tomatoes, bleu cheese dressing, corn relish* 17

Add protein - *free-range chicken or blackened chicken* 8 | *Allen Brothers hanger steak* 18 | *locally-sourced salmon* 16

LUNCH MAINS

P.O.D. - *Housemade pizza of the day* 21

"The Rachel" on Rye - *toasted herb-rubbed turkey breast, swiss cheese, sauerkraut, and thousand island sauce served with choice of side* 17

Meatball Sub - *house-made meatballs, mozzarella, and arrabiata on a hoagie roll served with choice of side* 20

Oregon Grass Fed Burger - *Portland French Bakery pub bun, Painted Hills grassfed burger, smoked gouda, pepper bacon and tomato jam served with choice of side* 21

sub Impossible Burger 4