

Lunch

Fresh Maine Lobster Slider Rolls \$28
two buttered potato rolls, Old Bay, lemon

American Wagyu Burger \$18
sliced heirloom tomato, zucchini pickles,
power greens, manchego cheese, secret sauce

Fall Harvest Grains Bowl \$17
heirloom tricolor quinoa, avocado, edamame, zucchini,
cauliflower roasted butternut squash, Yukon Gold potatoes,
blistered cherry tomato, chimichurri (v)(gf)(df)
add free range egg +3 add airline chicken breast +14 add 5 oz filet +28

Salad Nicoise \$24
bibb lettuce, seared Oregon albacore, haricoverts,
nicoise olives, 6 minute egg, petite Yukon Gold potatoes,
heirloom cherry tomato, red wine vinaigrette (gf)(df)

Deschutes Farms Salad \$14
seasonal mix of local greens, pickled onion, red wine vinaigrette (vg)
add airline chicken breast +14 add salmon +18 add 5 oz filet +28

Cobb Salad \$16
baby iceberg, heirloom cherry tomato, pickled red onion,
peppered bacon, bleu cheese dressing, 6 minute egg, grilled chicken (gf)

We're dedicated to crafting our dishes fresh daily, which may lead to select items being available in limited quantities. Your health is paramount to us; if you have any allergies, we urge you to inform us as not every ingredient is mentioned.

*Please note, the consumption of raw or undercooked meats, poultry, seafood, shellstock or eggs could elevate your risk of foodborne illnesses, more so if you have specific health ailments.

BLTA \$18

toasted sourdough, peppered bacon,
organic avocado, heirloom tomato, chimichurri aioli,
Tillamook white cheddar, little gem lettuce (df)
add free range egg +3

Pappardelle and Meatballs in Arrabiata \$26
housemade meatballs, spiced tomato, grana padano, fresh basil

Sides

Grilled Avocado \$9
Aleppo pepper, heirloom lemon olive oil, Jacobsen's smoked sea salt (vg)

Garlic Parmesan Truffle Fries \$14
grana padano, truffle oil, garlic, fine herbs (v)

Butternut Squash Soup \$8 / \$14
whipped mascarpone, candied pecans, lemon olive oil, microgreens (v)

Side Deschutes Salad \$7 (vg)

Desserts

Seasonal Fruit Crumble \$18
served warm with choice of English custard or Tillamook vanilla bean
ice cream

Dulce de Leche Skillet Cookie \$14
cinnamon sugar, white chocolate, house made dulce de leche
caramel, Tillamook vanilla bean ice cream