

Fall Menu**Small Plates**

Butternut Squash Risotto \$8
w/Sage Brown Butter

Pork Tenderloin \$9
w/Saffron-Tomato Broth & Sauce Romesco

Bacon Wrapped Dates \$5
stuffed w/Goat Cheese

Duck Leg Confit \$9
w/White Bean Ragout

Prosciutto wrapped Prawns \$9
w/Corn Cake & Cilantro-Hazlenut Mojo

Onion-Potato-White Cheddar Soup
\$4 for cup \$7 for bowl

Artisan Cheeses & Crackers \$10
3 cheeses from 3 countries

Curried Lamb Meatballs \$6
w/Fennel Tomato Sauce

Crab n' Scallop Cakes \$9
Lemon Caper Aioli. Pickled Peppers

Yam Terrine \$5

Bread & Cracker Basket \$2
w/Whipped Butter

Salads

Tender Pulled Duck on Greens

Tart Cherry Vinaigrette \$8

Golden Beets. Roasted Fennel. Crispy Prosciutto
White Balsamic Dressing \$8

House Made Caesar. Pecorino Romano
\$4 for small \$7 for large

\$4 Add Roasted Chicken or Smoked White King Salmon

Organic Greens. Sherry Vinaigrette
\$4 for small \$7 for large

Big Plates

Wild Mushroom Tart \$20
w/Truffle Oil & Chive Creme Fraiche

New York Steak \$26
Raised Naturally in Oregon

Local Bison Bolognese \$10/\$20
w/house-made pasta

Daily Specials
See Front Board or Ask your Server

*****10 CORKAGE FEE ON ANY BOTTLES OF WINE PURCHASED IN THE STORE*****