

for the table

MEAT & CHEESE BOARD | 21

west coast artisan cured meats, regional cheeses, grapes, pickled vegetables, grain mustard, fruit preserve, crackers

JACOBSON SEA SALT FOCACCIA | 12

organic butter, raw honey, fresh thyme **vg**

BURRATA | 17

pickled shallots, toasted pistachios, micro basil, crostini **vg**

NORTHWEST CRAB CAKE* | 22

sriracha remoulade, arugula **df**

OREGON COAST CLAMS* | 20

butter, white wine, garlic, leeks, crusty baguette

TEMPURA ASPARAGUS* | 15

garlic aioli **vg/df**

STEAK TIPS* | 19

prime beef cuts, butter, garlic, fresh herbs, truffle aioli **gf**

soup & salads

add grilled chicken* **+9** | steak tips* **+11** | king salmon* **+19**

SOUP OF THE MOMENT | 9

seasonally inspired, rotating soup

CAESAR SALAD* | 12

romaine, white anchovy, lemon, parmesan, garlic croutons

SWEET WATERS MIXED GREENS | 12

mixed greens, cucumber, radishes, sunflower seeds, fresh herbs, charred lemon vinaigrette **vg/gf/df**

SWEET WATERS COBB SALAD* | 21

grilled chicken, romaine, avocado, cherry tomatoes, bacon, egg, green onion, blue cheese crumbles, green goddess dressing **gf**

SWEET SPINACH SALAD | 17

baby spinach, mixed greens, fresh blueberry, avocado, goat cheese, pistachios, strawberry banyuls vinaigrette **vg/gf**

from the ocean

KING SALMON* | 42

farm-raised king salmon, spring pea purée, roasted rainbow carrots, pickled shallots, lemon beurre blanc **gf**

HALIBUT* | 58

sweet corn purée, charred spring onion, brown butter crumb, tarragon velouté

from the butcher

STEAK FRITES* | 44

grilled flat iron steak, chimichurri, crispy french fries **gf/df**

FILET MIGNON* | 64

8oz beef tenderloin, duck fat fingerling potatoes, seasonal vegetables, red wine bordelaise **gf/df**

PORK CHOP* | 40

12oz brined pork chop, grain mustard glaze, charred broccolini **gf/df**

HALF ROASTED CHICKEN* | 36

root vegetable hash, crispy brussels sprouts, chicken jus, herb butter **gf**

DUCK BREAST* | 42

parsnip purée, roasted turnips, blackberry gastrique **gf**

vegetarian

SWEET CORN & ENGLISH PEA RISOTTO | 35

spring herbs, parmesan, brown butter, herb oil **vg/gf**

PAPPARDELLE PRIMAVERA | 34

seasonal vegetables, white wine garlic cream, basil, parmesan **vg**

SIDES | 7

garlic mashed potatoes | truffle fries
asparagus | mixed greens | caesar salad

vg/vegetarian gf/gluten-free df/dairy-free

**These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any allergens or dietary restrictions. A 22% gratuity will automatically be applied for all parties of 6 or more.*