

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 | 8

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

BRUSCHETTA | 13

whipped ricotta, roma tomato, basil, estate produced extra virgin olive oil **vg**

OREGON COAST CLAMS | 19

dry aged chorizo, shallot, marbled potato, citrus cilantro broth, grilled baguette

DUNGENESS CRAB CAKE | 19

sriracha remoulade, arugula

HICKORY SMOKED PORK BELLY BURNT ENDS | 14

apple cider vinegar sauce, celery seed slaw **gf**

CRISPY CHICKEN WINGS

choice of classic hot or spicy soy, served with raw vegetables, rogue valley creamery blue cheese dressing or buttermilk dill dressing

half order | 12

full order | 20

soups & salads

RAZOR CLAM CHOWDER | 10

applewood smoked bacon, celery, gold potato, thyme, cream

LITTLE GEM GREENS | 11

medjool dates, papitas, radish, honey vinaigrette **vg/gf**

BUTTER LETTUCE | 15

strawberry, avocado, cucumber, marcona almond, banyuls vinaigrette **vg**

CAESAR | 13

romaine, white anchovy, lemon, parmesan, garlic croutons

ST. JUDE ALBACORE TUNA NICOISE | 18

new potato, haricot vert, nicoise olives, pickled onion, soft boiled egg, cherry tomato, malt vinaigrette **gf**

handhelds

PORTOBELLO SANDWICH | 17

hummus, red pepper, zucchini, portobello, pesto, arugula, sea salt focaccia **vg**

SWEET WATERS BURGER | 19

tillamook extra sharp cheddar, shaved iceberg lettuce, pickled red onion, tomato, dijonnaise, potato bun

add crispy smoked pork belly | 5

add avocado | 3

add fried egg* | 3

GRILLED CHICKEN SANDWICH | 19

garlic marinated chicken breast, crispy pancetta, basil pesto, arugula, ciabatta

FISH & CHIPS | 20

beer battered pacific cod, shoestring fries, dill remoulade, lemon, coleslaw

large plates

CHINOOK SALMON | 35

english pea, salt potato, tomato raisin, charred lemon

PENNE ARRABIATA | 23

artichoke, red peppers, caper, crushed san marzanos tomato, basil, parmesan **vg**

ESPELETTE ROASTED HALF CHICKEN | 31

heirloom potato confit, pole beans, beech mushroom, pickled fresno, rosemary reduction **gf**

SNAKE RIVER FARM'S KUROBUTA PORK | 35

bone-in chop, brown sugar baked beans, collards, preserved apricot, grain mustard **gf**

STEAK FRITES

shoestring fries, garlic aioli

10oz riverbend ranch prime striploin | 36

8oz snake river farms wagyu striploin | 43

RIVERBEND RANCH PRIME BEEF STEAKS

hand cut and char grilled, served with choice of one side

12oz ribeye | 55

16oz ribeye | 63

sides | 7

GOLD POTATO PUREE | TRUFFLE FRIES

ASPARAGUS | CRISPY BRUSSELS

SIDE SALAD caesar, little gem greens, butter lettuce

vg/ vegetarian gf/ gluten-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.*