

## 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**

### 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**

### 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

### SWEET WATERS BURGER | 19

tillamook extra sharp cheddar, shaved iceberg lettuce, pickled red onion, tomato, dijonaise, 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

### PORTOBELLO SANDWICH | 17

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

### FISH & CHIPS | 20

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

## desserts

### STRAWBERRY BUTTER CAKE | 10

raw honey whip, marcona almond **vg**

### WARM DOUBLE FUDGE COOKIE | 10

malted milk ice cream, shaved chocolate, hazelnut brittle **vg**

### RASPBERRY SORBET | 6

fresh berries **vg/gf**

## beverages

### SOUTH FORK COFFEE | 4

### STEVEN SMITH HOT TEA | 4

### SOFT DRINKS | 4

coke products

### ESPRESSO DRINKS

latte, mocha, cappuccino, macchiato

**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.*