



Bread & Butter
Noisette baguette, Les Prés Salés butter
3

Marinated Olives
Citrus zest, fresh herbs
4

Pomme Frites & Aioli*
5

Truffle oil or duck fat +1

House Salad
Carrots, radish, microgreens, sherry vinaigrette
6

Tuscan Kale Salad
Candied walnuts, blue cheese, apple cider vinaigrette
11

Grilled Shishito Peppers
Sherry vinaigrette, Grana Padano, chili flake, garlic
7

Fried Brussels Sprouts
Citrus vinaigrette, Grana Padano
8

Albacore Tuna Tartar*
Tomato, sweet peppers, cucumber, cilantro, crispy wonton, ginger vinaigrette
12

Pork Belly Skewers
Lime, cilantro, maple syrup
9

Escargot
Herb compound butter, crostini
8

Grilled Octopus
Purée'd demi vegetables, smoked paprika glaze
14

*Plates are served as they are prepared...
Sharing encouraged*

10/9/19

Grilled Seasonal Vegetables
Various sauces
12

Mushroom Tart
Puff pastry, wild mushrooms, Dijon cream, caramelized onions, cured egg yolk
13

Lamb Chop*
Pomme purée, demi-glace
14

Sweetbreads*
Basil beurre blanc, fried capers, carrot top pesto
17

Seared Sea Bass
Melted leeks, lemon beurre blanc
18

Game Hen
Fingerling potatoes, micro greens, sauce verte, chicken jus
23

Shellfish Catalan
Shrimp, mussels, clams, charred onion broth, chorizo, fresh herbs, baguette
21

Knee Deep Steak Frites*
Choice of 7oz bavette, skirt or flat iron, chimichurri
22

Chef's Tasting Menu
Selections of items on and off the menu, whole table participation required, let us know about any allergies
35

Available Mon-Sat 5-9, Sun 3-7

Chocolate Pot de Crème
6

*The Oregon health department would like you to know consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Substitutions politely declined, although we accommodate allergies. Parties of 6 or more will include a 20% gratuity. Limit of three checks per table please.