



STARTERS

CALAMARI paprika, lemon-caper rémoulade	8
AHI TUNA TARTARE "NIÇOISE" chopped egg, capers, onion, olives, housemade potato chips, tarragon aioli	15
ANDERSON RANCHES LAMB ALBÓNDIGAS roasted garlic tzatziki, arugula, roasted red peppers	10
MANILA CLAMS tomatoes, grilled onion relish, smoked paprika, white wine-garlic broth	10
BAKED MAC & CHEESE fusilli, three-cheese sauce, toasted herbed bread crumbs	9
GRILLED BABY OCTOPUS SALAD white beans, roasted peppers, arugula, roasted garlic, grilled bread	9
POMMES FRITES house-cut, fried twice, garlic aioli	6
TARTE DU JOUR ask server for today's preparation	10
CHARCUTERIE PLATE cured meats, house pickled vegetables, stone-ground mustard	12
PIZZA MARGHERITA fresh mozzarella, tomato, garlic, basil	11
CHEESE PIZZA (add spicy Italian fennel sausage / pepperoni / finocchiona salami / lonza \$2)	11

SOUPS • SALADS

FRENCH ONION seasoned crouton, Gruyère cheese	7
SOUP DU JOUR ask server for today's preparation	6
BEET Bosc pear, Portland Creamery Oregon Chèvre, organic baby greens, Dijon-tarragon vinaigrette, fried garlic	9
CAESAR romaine lettuce, Romano cheese, toasted croutons	8
SIMPLE organic baby greens, candied walnuts, red wine vinaigrette (add Gorgonzola \$2)	6
BUTTER LETTUCE radicchio, grapefruit, shallots, pine nuts, crispy pancetta, blue cheese vinaigrette	9
ARUGULA Jamón Ibérico, Marcona almonds, Pecorino Romano, citrus vinaigrette	12

HOUSEMADE PASTA

RIGATONI spicy Italian sausage, garlic, onion, tomato, fresh mozzarella, basil	12 / 17
SPAGHETTI pork and beef Bolognese, Grana Padano crisp	12 / 17
TAGLIATELLE wild boar ragù, red wine, tomato, herbs, Pecorino Romano, orange gremolata	12 / 17
RAVIOLI Nicky Farms rabbit confit, forest mushrooms, porcini beurre monté, butter-braised leeks	12 / 17
CAVATELLI rainbow chard, kale, lemon, brown butter, sage, Portland Creamery Oregon Chèvre, hazelnuts	12 / 17

ENTRÉES

ROASTED KING SALMON cauliflower purée, Brussels sprouts, grilled fennel, romesco	25
PAN SEARED IDAHO GOLDEN TROUT almond crust, leek and oyster mushroom farro, porcini-thyme brodo	19
SEARED SEA SCALLOPS celeriac purée, roasted apples & parsnips, radicchio, star anise gastrique	25
BRAISED CARLTON FARMS PORK SHOULDER Moroccan spiced, cous cous, golden raisins, eggplant tagine	20
GRILLED PAINTED HILLS NEW YORK STRIP rosemary potatoes, heirloom carrots, mustard greens, demi-glacé	28
ANDERSON RANCHES LAMB OSSO BUCO herb spaetzle, forest mushrooms, cabbage, pecan gremolata	25
ROASTED QUAIL Italian sausage, chanterelles, walnuts, apples, marble potatoes, bacon, green beans, Oregon berry glacé	24
MUSCOVY DUCK LEG CONFIT corona beans, Spanish chorizo, roasted turnips, heirloom carrots, harissa	22
ROASTED DRAPER VALLEY CHICKEN parmesan-herb crust, pan jus, broccolini, garlic mashed potatoes	18
PAINTED HILLS BURGER brioche, white cheddar, bacon, aioli, bbq sauce, crispy fried onions, pommes frites	12
FALAFEL FRITTERS sweet potato salad, grilled scallion, crispy beets, pickled mustard seeds, tahini-honey yogurt	17