

DINNER

STARTERS

- Grilled Artichoke** – lemon, saffron aioli, maldon salt 9
- Curried Cauliflower** – house curry, cilantro, sugared lime 8
- Chicken Wings** – sambal, fish sauce, lime, house pickles 9
- Cheddar and Corn Fritters** – ricotta, pickled jalapeno, chili vinegar 8
- Stuffed Poblano** – queso Oaxaca, salsa ranchera, crema, pickled onions 8
- Smoked Trout Tostadas** – slaw, crema, pickled onions, smoked serrano flake, cilantro 8
- Fried Brussels Sprouts** – lemon, cumin, coriander, paprika 8
- Hand Cut Fries** 4
- Soup** 5

SALADS

- Herbed Caesar*** – whole leaf Romaine, anchovies, parmesan, croutons (contains raw egg) 8
- Radicchio** – bacon, brown butter bread crumbs, hard-cooked egg, mustard celery dressing 8
- Apple and Blue** – mixed greens, apples, Rogue Creamery Oregon blue, candied walnuts, balsamic dressing 8
- Spinach** – tomatoes, pickled onions, queso fresco, pumpkin seeds, lemon and olive oil dressing 8
- House** – mixed greens, hot house cucumber, tomato, croutons 7

{Dressings: lemon and olive oil, mustard celery, balsamic, ranch, and blue cheese}

SANDWICHES

- Burger*** – American cheese, lettuce, tomato, house pickles, special sauce, brioche 11 Bacon +2
- Braised Pork Shank** – mustard slaw, brioche 10
- Braised Tongue** – pickled onion, house pickles, lettuce, caper-tarragon aioli, ciabatta 9
- House Veggie Burger** – yams, peanuts, oats, cumin, cilantro, Sriracha aioli, brioche 9
- Grilled Eggplant** – tomato confit, caramelized onions, Fontina, mayo, ciabatta 9

{Choice of fries or house salad}

MEALS

- Grilled Hanger Steak** – dried chile spice rub, chimichurri, hand cut fries 18
- Grilled Pork Chop** – cheddar and corn fritters, seasonal compote, guajillo, cream 16
- Pan Seared Trout** – roasted yukon potatoes, lima beans, corn, charred poblano sauce 17
- Curry Chicken** – house curry, potato pancake, papaya salad, sweet tomato relish 16
- Chilaquiles** – roasted chicken, fried tortillas, green sauce, sour cream, queso fresco, fried egg 16
- Mac & Cheese** – cheddar cheese, cavatappi, with cheesy panko crust 14
- Shrimp Enchiladas Suizas** – flour tortillas, shrimp, epazote, cilantro, béchamel, queso Oaxaca, salsa roja 17
- Spaghetti and Clams** – garlic, shallot, white wine, fumet, butter, parsley, red pepper flake 16

DESSERTS

Please Ask Your Server

As a courtesy to our other guests only two credit cards per table – Thank You.
Consuming raw or undercooked items may increase the risk of foodborne illness*.