



Cheese Board.....	\$19
Helvetia Creamery Bergkäese – Helvetia, OR (cow)	
Cascadia Creamery Glacier Blue – Trout Lake, WA (cow)	
Buche De Lucay – Loire Valley, France (goat)	
Honey lavender almonds and olives	\$7
Smoked Butter, fennel pollen, sea salt, baguette.....	\$8
Tempura Sprouting Broccoli	\$11
Bagna Cauda Dipper, smoked Parmigiano Reggiano	
Marinated Oregon bay shrimp, rustic baguette.....	\$9
Maple–Chili glazed chicken wings	\$10
Roasted Cauliflower	\$12
Crispy spätzle, kalettes, persimmon, plum, curried almonds	
Carrots and all the Citrus	\$13
Cara Cara, grapefruit, miso crème, pistachio, puffed wild rice	
Hazelnut and Cherry Pork Terrine	\$13
Celery root and apple salad, creamy whole grain vinaigrette	
Parsnip Gnocchi.....	\$16
Smoked pork ragout, pickled ground cherry, green garlic butter	
Squash Langoroli	\$17
Wild mushrooms, green garlic butter, savory granola, pecorino	

Please ask about the daily dessert selection