



charcuterie boards

all boards are served with baguette
additional baguette or crostini 2
gluten-free options upon request 4

chef's choice | selection of five meats***,
pickled vegetables, & grain mustard 26

spanish board | three spanish salamis,
sweetheart ham, fresh chorizo,
miticaña, fried almonds***,
& piquillo pepper salad 28

french board | two french saucissons,
paté***, pork rillettes, garlic sausage,
brie fermier, pickled vegetables,
& grain mustard 28

italian board | two italian salamis,
mortadella***, capicola, italian sausage,
fennel-parsley salad,
taleggio, & olives** 28

ham board | sweetheart ham, capicola,
landrauschinken, sour dill,
dijon, butter 25

cheese board | with preserves & crostini
one cheese 8
three cheese 23
five cheese 35

chef's menu

Friday and Saturday only
\$75 per person
\$40 wine pairing

Full table participation required
Served Family Style, the way we like to
dine

additional house made focaccia 2

snacks

house made pickled egg 5

seasonal house made pickled vegetable plate 8

salted and fried almonds*** 8

citrus and chili marinated olives** 8

oyster* on the half shell, champagne mignonette 3.50

tinned la brujula sardines, dijon, butter, lemon, pickled
onion, crostini 17

cantabrian brown anchovies, beurre de baratte, baguette 7

pheasant liver & foie gras mousse, candied walnut,
cranberry raisin chutney, crostini 19

soup & vegetables

cauliflower soup, balsamic relish, black pepper 10

seasonal green salad, herbs, lemon vinaigrette 12

catalogna chicories, radicchio, croutons, grana padano
anchovy vinaigrette* 15
add boquerones 4

asparagus, sauce ravigote, grated egg, herbs, caper, aioli 16

small plates

steak tartare*, olives**, parsley, shallot, egg yolk*,
toasted baguette 18

grilled spot prawns, court bouillon, green garlic, urchin
butter 29

octopus carpaccio, skordalia, fried caper, kalamata olive,
preserved lemon, grilled flatbread 24

sweetbreads à la crème, morel mushroom, salsify, capers,
cream 21

large plates

pan-roasted trout almondine, brown butter, capers, parsley,
toasted almond***, grilled broccoli rabe 31

parisian gnocchi, morel mushroom, asparagus, peas, cream,
grana padano 26

pan-seared chicken thighs a la poulet roti, pomme puree,
grilled frisée, brown butter demi 28

grilled bone-in pork chop, farmer's network pasture -
raised, braised cabbage, apple, bacon lardon, mustard pan
sauce 32

foie gras stuffed quail, fregola sarda, pork sausage, grilled
fennel, tart cherry, mint 29

braised bone-in short rib, jus, lardon, confit gold potato 55

we are happy to accommodate dietary restrictions when possible

*consuming raw or undercooked meats, poultry, seafood, shellfish, dairy or eggs may increase your risk of food-borne illness.
tartare served raw. aioli contains raw eggs.

wild mushrooms not an inspected product/olives may contain pits. *contains nuts
20% added gratuity for parties 6+ // a 3% surcharge is added to all checks to cover employee wellness programs

house cocktails

the herbalist | gin, combier kümmel, strega, lime juice, celery bitters 15

alpine meadow | thyme infused gin, grapefruit, lemon, egg white*, honey, lavender bitters 14

old fashioned | whiskey, luxardo maraschino liqueur, dom benedictine, cherry & tiki bitters, orange slice 14

negroni bianca | tequila, luxardo bitter bianco, cocchi americano, rhubarb, grapefruit & saline bitters, orange slice 14

storm on the sea | bullrun bourbon, barolo chinato, averna amaro, amaretto, lemon 14

terra incognita | mezcal, amontillado sherry, amaro nonino, cocchi americano, apricot liqueur, burlesque bitters 14

gilded mirror | basil hayden dark rye whiskey, dry curaçao, aveze genetian liqueur, cold brew, orange & cardamom bitters 15

smoking jacket | mezcal, licor 43, china-china liqueur, cold brew, tobacco bitters 16

zero proof

red ferrari | san pellegrino san bitter soda, grapefruit, orange slice 8

avant gardener | rhubarb, black pepper & fennel shrub, simple syrup, soda water 8

night tripper | the pathfinder hemp & root n/a spirit, simple syrup, bitters, orange slice 10

wine by the glass

+4 for a quartino

sparkling

glera | LA JARA AZIENDA AGRICOLA "Matho" Bianco Cuvée Prosecco NV Veneto IT 13

nerello mascalese | MURGO Brut Rosé Metodo Classico Sicily IT 16

white

godello, albariño, treixadura | FENTO "O Estranxiero" Ribeira Sacra ES 2022 14

orbois | DOMAINE BAUDRY & DUTOIR Loire FR 2022 16

chenin blanc, melon de bourgogne, chardonnay | BOW & ARROW "Time Machine" Willamette Valley OR 2022 13

grillo | FUNARO "Pinzeri" Sicily IT 2022 15

rosé & orange

nerello mascalese, nerello cappuccio | TENUTA DE TERRE NERE Etna Rosato Sicily IT 2021 15

grenache gris, grenache blanc, maccabeu, muscat | SERODES & KOVAC "Vaille des Aigles Cozet" Roussillon FR 2021 14

red

pinot noir | LOVE & SQUALOR "Garageland" Willamette Valley OR 2021 15

garnacha, carignan, syrah | 4 MONOS "GR 10" Tinto Sierra de Gredos ES 2020 16

cabernet sauvignon, merlot, abouriou | LA PETITE ODYSSE "Rouge Furie" Roussillon FR 2020 17

nero d'avola | FUEDO MONTONI "Lagnusa" Sicily IT 2020 14

fer servadou | DOMAINE LAURENS "Pierres Rouge" Marcillac FR 2021 14

dry sherry

flight of four 20

EL MAESTRO SIERRA Fino 10

VIÑA CALLEJUELA "Añina" Manzanilla 10

MANUEL ARAGON "El Neto" Amontillado 10

CESAR FLORIDO "Cruz del Mar" Oloroso 10

beer & cider

Rotating Draft Selection (16/11 oz) Little Beast IPA / Pfriem Pilsner

Saison Dupont Belgian Farmhouse Ale 330mL bottle (BE) 10

Delirium Tremens Belgian Ale 500mL can (BE) 12

Bend Brewing Hazy IPA (OR) 9

Little Beast "Third Bird" Oatmeal Stout 12oz can (OR) 9

Rosenstadt Altbier 16oz can (OR) 8

WildCraft Cider Works "Premium" 12oz can (OR) 9

Son of Man "Beti" Basque-style Cider 12oz can (OR) 11

Basa Juan Bordatto Etxaldea Basque Cider 750ml FR 30

non alcoholic

Athletic Brewing "Run Wild" n/a IPA 12oz can 5

Stumptown Coffee 4

Stumptown "French Roast" Cold Brew 4.5

Steven Smith Tea 4

peppermint | lord bergamot black

meadow chamomile blend | green

Steven Smith Classic Black Iced tea 4

Sparkling Mineral Water (750 mL) 9 (330 mL) 4

Still Mineral Water (750 mL) 8

Bottled Coke 4

Diet Coke 3

HOUSE SODAS

Sparkling Lemonade 4.5

Ginger Lime Soda 4.5

Pomegranate, Lime & Rose Soda 4.5