

SALADS AND VEGETABLES

- Sheldon's Harvest Greens 7.
grain mustard / dry jack / hazelnuts
- Organic Beet Carpaccio 8.
smoked goat cheese / pistachio / cider vinaigrette
- Butter Lettuce Wedge 9.
buttermilk / blue cheese / bacon / pickled onion
- Sheldon's Heirloom Tomatoes 11.
mozzarella / tomato vinaigrette / caper berries / basil

FISH AND SHELLFISH

- Decadent Deviled Eggs 9.
dungeness crab / caviar / mustard aioli
- Crudo of the Day 12.
daily preparation
- Dungeness Crab Gratin 14.
fennel / herbs / black olive focaccia
- Grilled Octopus 14.
beef tongue / celery hearts / potatoes / salsa verde

MEAT AND CHARCUTERIE

- Pork Cracklins 6.
house hot sauce / mustard aioli
- Oven Roasted Bone Marrow 9.
horseradish / herbs / pickled radishes
- Red Star Gumbo 7. / 10.
daily preparation
- Pig's Ear Terrine 11.
chili infused watermelon / watercress / tomato marmalade

SPIT ROASTED

(choice of one side)

- Ancho BBQ Half Chicken 19.
buttermilk / herbs / creamed corn
- Baby Back Ribs 27.
honey-orange glaze / fennel / apple
- Rotisserie Suckling Pig 25.
trotter cake / poached egg / mustard jus
- Kobe Beef Brisket 27.
cipollini onion jam / chipotle jus

WOOD GRILLED

- 10 oz. Hanger Steak 26.
roasted garlic / red wine sauce
- 13 oz. Dry Aged Ribeye 32.
cherry tomatoes / blue cheese / worcestershire
- 14 oz. Blackened New York Strip 31.
okra tomato relish / steak sauce
- 8 oz. Beef Filet 33.
bacon / duck egg / worcestershire

BRICK OVEN

- Crispy Catfish 26
fried parsley / jalapeño lime muenierre
- Seared Ahi Tuna 29
beets / avocado / cumin yogurt
- Cedar Plank Halibut 27.
citrus mustard glaze / cress / horseradish
- Morel Mushroom Tart 18.
english pea / ricotta / garden greens

DUG UP OR MILLED

- Red Star Cornbread 6.
lavender honey / young greens
- Whipped Potatoes 5.
butter / cream / chives
- Bob's Red Mill Stone Ground Grits 9.
ham hock / wild mushrooms / red eye gravy
- Red Star Mac & Cheese 5.
oregon cheddar / elbow mac / breadcrumbs

FROM THE GARDEN

- Daily Harvest Vegetables 8.
- Swiss Chard 7.
currants / chorizo / pistachios
- Creamed Corn 7.
jalapeño / cumin / cream
- Organic Beets 7.
horseradish / beet greens
- Green Bean Casserole 8.
morel mushrooms / cream / crispy onion
- Heirloom Summer Squash 9.
shallots / herb vinaigrette

WHOLE ROTISSERIE FOR THE TABLE

(served with house salad, choice of one side, and chef's dessert)

Suckling Pig (6 person min)
42. per person (48 hour notice)

Willamette Valley Goat (6 person min)
46. per person (48 hour notice)

Beef Tenderloin (6 person min)
55. per person (24 hour notice)

Executive Chef: Thomas Dunklin

Sous Chefs: Kyle Rourke / Jake Mickelson

LARGE PARTIES ARE ALWAYS WELCOME

service charge of 18% will be added to parties of 6 or more

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illness