

**Starts**

- additional bread .50 slice

Oregano Fry Bread - 7  basil crème fraiche & tomato puree

Soup of the Day - 4/6  ask your server for today’s selection

Mussels Diabla - 16  spicy white wine, garlic & tomato broth (....also available in a ginger sake broth)

Chicken Paté - 10  prosciutto wrapped with apple onion jam, pear mustard, bread & crackers

Cheese Platter – 17  rogue blue cheese, face rock cheddar, brie, portland creamery goat, rotating selection, roasted garlic, bacon skewers, seasonal fruit, red wine caramel & grand central baguette

Sesame-Sweet Chili Glazed Chicken Wings - 8  hot mustard, green onion & peanuts served over slaw

Basil and Garlic Prawn Skewers - 12  basil, chili and garlic prawns, napa cabbage-bell pepper slaw & coconut cashew sauce

Citrus Chili Shrimp Ceviche - 11  orange, grapefruit, radish, avocado, lime, cilantro, green onion, bell pepper & tomato served with fresh tortilla chips

**Salads**

proudly serving Millennium Farms organic greens  •  add pulled or crispy chicken - $5

Field Greens – 6/9  fried shallots & cherry tomatoes in house sherry vinaigrette

Caesar Salad - 6/9  whole leaf romaine, house caesar dressing, red bell pepper & fried wontons

Black Kale Salad - 8/11  purple cabbage, shaved carrots, dried cranberries & sunflower seeds in a honey-lemon vinaigrette topped with parmesan cheese

Apple and Beet Salad - 11  rogue blue cheese, roasted beets, washington apples, hazelnuts over field greens & sherry vinaigrette

Chicken Salad with Crispy Bacon - 13  chopped green leaf lettuce, pulled chicken, shaved radish, roasted corn, crispy bacon, snap peas, cherry tomatoes & garlic croutons tossed with blue cheese or ranch dressing

Sesame Chili Chicken Salad - 13  crispy rice noodles, napa cabbage, bell pepper, green leaf lettuce, fresh citrus, onions, cilantro & sesame seeds in a creamy sweet chili dressing

Smoked Salmon Salad – 15  house smoked salmon, peppery greens, green beans, egg, potatoes, olives, fennel & bell pepper in a creamy kalamata olive dressing

we appreciate you very much!

tables are very limited due to social distancing

please limit your stay
Main

proudly serving Portland Ketchup • sub soup, salad or sweet potato fries - $2

Lamb Burger* - 14  reister farms grass fed lamb, portland creamery goat cheese, roasted red peppers, pickled onions & red pepper aioli with fries

Quinoa-Mushroom Veggie Burger - 10
vegan upon request, served with fries • add cheese – 1

Burger Burger* - 13
6oz. braveheart black angus beef with fries • add cheese – 1

Chipotle Elk Burger* - 15
6oz. durham ranch elk patty, crispy onions, pepper jack cheese & chipotle mayo, with fries

Panko Crusted Fish and Chips - 15
remoulade, cocktail sauce, napa cabbage-bell pepper slaw & fries

Slaw Dog - 11  local zenner jalapeno cheddar frank on a hoagie topped with napa cabbage-bell pepper slaw, served with stone ground mustard & fries

Bourbon BBQ Pulled Pork Sandwich - 12
braised carlton farms pork topped with napa cabbage-bell pepper slaw on ciabatta with fries

Reuben - 11
pastrami, swiss cheese, thousand island & sauerkraut on grand central rye

Grilled Cheese - 9
tillamook cheddar cheese on grand central como • add bacon - 2

Peppered Bacon Turkey Club - 12
oven roasted turkey, peppered bacon, lettuce, tomato, swiss & mayo stacked high on toasted grand central como

Blackened Fish Tacos - 8
chipotle sauce & napa cabbage-bell pepper slaw on local corn tortillas topped with cilantro, served ala carte

Andouille Mac N’ Cheese - 15  creamy tillamook cheddar & provolone sauce, broccoli & andouille sausage with garlic-panko parmesan crust

Chicken Fried Chicken - 17
panko coated cascade natural thigh with brussels sprouts, mashed potatoes & gravy

10oz New York Strip* - 20
braveheart black angus beef, chimichurri, green beans & fingerling potatoes

Catch of the Day* - 19  paprika dusted with potato pancakes, sautéed peppery greens & sorrel aioli

Sweet

Warm Chocolate Brownie - 7
caramel sauce and vanilla ice cream (gluten free)

Cinnamon-Sugar Bread pudding - 7
bourbon caramel sauce and vanilla ice cream

*consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
menu items may contain or come in contact with wheat/gluten, milk, eggs, peanuts, tree nuts, fish, shellfish, and soy