Dinner

Starters

- additional bread .50 slice

Oregano Fry Bread - 6 basil crème fraîche & tomato puree

Soup of the Day - 4/6 with fresh grand central bread

Sesame-Sweet Chili Glazed Chicken Wings - 7 with hot mustard, green onion & peanuts served over slaw

Oysters on the Half Shell* - 14 per half doz. • 26 per dozen (available 4pm-10pm)

Never shellfish farms, Netarts Bay, Oregon: owned & operated by Travis Oja habanero-cilantro mignonette & blood orange champagne granita

Smoked Fish Platter - 15 cold smoked salmon lox, smoked whitefish spread, kippered white king salmon, pickled vegetables, dijon-horseradish sauce, hardboiled egg, bread & crackers

Cheese Platter - 16 rogue blue cheese, face rock cheddar, brie, portland creamery goat, rotating selection, roasted garlic, bacon skewers, seasonal fruit, red wine caramel & grand central baguette

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

Mediterranean Platter - 13 pita, house made hummus, local hazelnuts, olives, roasted red pepper, marinated red onions, cucumber, tomato, pepperomcini & harissa

Mussels Diabla - 15 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

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

Charcuterie Plate - 15
paté, napoli, copa, schiacciata piccante, finocchiona, harissa olives, red pepper aioli, peppers & grand central bread

Starters Salads

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

Field Greens - 5/8
fried shallots & cherry tomatoes in house sherry vinaigrette

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

Old House Dahlia Salad - 8/11
shaved dahlia tubers, fennel, fresh citrus, pears, & candied almonds in a cranberry vinaigrette topped with dahlia chips

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

there may be an upcharge for substitutions

* consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
Entrée Salads

proudly serving Millennium Farms organic greens

Apple and Beet Salad - $11  roasted blue cheese, roasted beets, washington apples, walnuts & sherry vinaigrette

Chicken Salad with Crispy Bacon - $12  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

Smoked Trout Salad - $13  house smoked trout, peppery greens, green beans, egg, potatoes, olives, fennel & bell pepper in a creamy kalamata olive dressing

Sesame Chili Chicken Salad - $12  crispy rice noodles, napa cabbage, bell pepper, green leaf lettuce, fresh citrus, onions, cilantro & sesame seeds in a creamy sweet chili dressing

Dinner

proudly serving Portland Ketchup

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

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

Quinoa-Mushroom Veggie Burger - $10  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 with crispy onions, pepper jack cheese & chipotle mayo, with fries

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

Four Horsemen Pulled Pork Sandwich - $12  braised carlton farms pork topped with napa cabbage-bell pepper slaw on ciabatta, with sweet potato fries
  * choose four chili hot sauce or bourbon bbq sauce

Country Meatloaf - $16  hoisin-sriracha glaze, red wine rainbow carrots, mashed potatoes & gravy

Catch of the Day* - $17  paprika dusted with potato pancakes, sauteed peppery greens & sorrel aioli

Sage Cream Chicken Linguini - $16  cascade natural chicken, spinach, mushrooms, peas, butternut squash, parmesan & basil with grilled bread

Pan Fried Idaho Trout Picatta - $16  seasoned rice flour, white wine lemon caper sauce, broccolini & seared heirloom fingerling potatoes

Peruvian Style Chicken - $15  cascade natural grilled chicken breast with salsa verde, coconut black beans & coconut rice

Blackened Idaho Tilapia - $15  tarragon green beans, french fries & remoulade

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

Chicken Fried Chicken - $16  panko coated cascade natural thigh with brussels sprouts, habanero vinegar, mashed potatoes & gravy

10oz New York Strip* - $20  braveheart black angus beef, mushroom butter, bacon braised greens & maple butternut squash

Coconut Snapper - $16  cilantro, lime, coconut milk & garlic marinade with coconut black beans, napa cabbage-bell pepper slaw & coconut rice

** menu items may contain or come in contact with wheat/gluten, milk, eggs, peanuts, treenuts, fish, shellfish, and soy **