

Starts

Oregano Fry Bread - 6 basil crème fraiche and tomato puree

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

Sesame-Sweet Chili Glazed Chicken Wings - 6 with hot mustard, green onion & peanuts served over slaw

Oysters on the Half Shell* - 12 per half doz. • **20** per dozen (available 4pm-10pm)

Nevor shellfish farms, Netarts Bay, Oregon: owned and operated by Travis Oja habanero-cilantro mignonette and blood orange champagne granita

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

Cheese Platter - 15 rogue blue cheese, face rock cheddar, brie, briar rose goat, rotating selection, roasted garlic, cured bacon, 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, pepperoncini and harissa

Mussels Diabla - 14 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

Starter Salads

proudly serving Millenium Farms organic greens • add chicken: pulled, crispy or grilled - \$4

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

seating is limited, please be courteous of others waiting. AKA no camping please

Entree Salads

proudly serving Millenium Farms organic greens

Apple and Beet Salad - 11 rogue 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

anderson ranch lamb, brier rose goat cheese, roasted red peppers, marinated onions & red pepper aioli served with fries

Quinoa-Mushroom Veggie Burger - 10 served with fries • add cheese - 1

Burger Burger* - 12 6oz. cascade natural beef with fries • add cheese - 1

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

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

following items not available after 10pm.

Greek Lamb Meatloaf - 15 harissa baked on with hummus, tzatziki, lemon orzo & spicy greens

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

Chicken Fried Chicken - 15 panko coated cascade natural thigh with gravy, sweet potato hash & green beans

Pan Fried Idaho Trout Picatta - 14 seasoned rice flour, white wine lemon caper sauce, broccolini & fingerling potatoes

Jamaican Jerk Chicken - 14 cascade natural chicken breast with pineapple salsa, coconut black beans & coconut rice

Andouille Mac N' Cheese - 13

creamy tillamook cheddar & provolone sauce with broccoli & andouille sausage topped with garlic-panko parmesan crust

Chicken Linguini with Pesto Cream - 15

pulled chicken breast, roasted red peppers, mushrooms, grilled zucchini & squash, parmesan with grilled bread

8oz Grilled Sirloin* - 18

chimichurri, bacon braised greens & fingerling potatoes

Coconut Snapper - 15 cilantro, lime, coconut milk & garlic marinade with coconut black beans & coconut rice

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