

Starts

Oregano Fry Bread - 5 basil crème fraiche and tomato puree

Soup of the Day - 3/5 with fresh grand central bread

Oysters on the Half Shell* - **10** per half doz. • **18** 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 - 14 cold smoked wild salmon lox, smoked whitefish spread, kippered white king salmon, pickled vegetables, dijon-horseradish sauce, hard boiled egg, bread & crackers

Cheese Platter - 15
variety of cheeses, roasted garlic, house cured bacon, fresh fruit, red wine caramel & grand central baguette

Basil and Garlic Prawn Skewers - 11
basil, chili and garlic prawns, napa cabbage-bell pepper slaw & coconut cashew sauce

Mediterranean Platter - 13
pita, house made hummus, local hazelnuts, marinated 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 - 9 prosciutto wrapped chicken liver mousse with apple onion jam, pear mustard, bread & crackers

Citrus Chili Shrimp Ceviche - 10
orange, radish, avocado, lime, cilantro, green onion, bell pepper, & tomato served with fresh fried tortilla chips

Charcuterie Plate - 15
paté, genoa, copa, sopresata, finocchiona, harissa olives, red pepper aioli, peppers & grand central bread

Starter Salads

• add chicken: pulled, crispy or grilled - 4.....

Field Greens - 4/7
millennium farms greens, fried shallots & cherry tomatoes in house sherry vinaigrette

Roasted Red Pepper and Parmesan - 5/8
baby greens tossed in roasted red pepper vinaigrette topped with parmesan & pine nuts

Caesar Salad - 5/8
whole leaf romaine, house caesar dressing, red bell pepper & fried wontons

Old House Dahlia Salad - 7/10
shaved dahlia tubers, fennel, fresh citrus, pears & candied almonds in a cranberry vinaigrette topped with dahlia chips

Black Kale Salad - 7/10
purple cabbage, shaved carrots, dried cranberries & sunflower seeds in a honey-lemon vinaigrette topped with parmesan cheese

Entree Salads

Apple and Beet Salad - 10 rogue blue cheese, roasted beets, washington apples, walnuts & sherry vinaigrette

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

Chicken Salad with Crispy Bacon - 12
green leaf lettuce, shaved radish, roasted corn, snap peas, cherry tomatoes & garlic croutons in blue cheese or ranch dressing

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

Spinach and Goat Cheese Salad - 11 millenium farms spinach, briar rose goat cheese, mandarin oranges, strawberries, mint, cashews & balsamic red onions in a strawberry vinaigrette

Dinner

proudly serving Portland Ketchup

Panko Crusted Fish and Chips - 13 remoulade, cocktail sauce, napa cabbage-bell pepper slaw & fries

Lamb Burger* - 14
anderson ranch lamb, brier rose local goat cheese, roasted red peppers, marinated onions & red pepper aioli served with fries

Quinoa-Mushroom Veggie Burger - 9 house made. served with fries • add cheese – 1

Burger Burger* - 11 6oz. cascade natural beef with fries • add cheese – 1

Chipotle Elk Burger* - 13 6oz. elk patty with crispy onions, pepper jack cheese & chipotle mayo, served with fries

Slaw Dog - 10 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.....

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

Chicken Fried Chicken - 14
panko coated cascade natural thigh with gravy, sweet potato hash & broccolini

Pan Fried Idaho Trout - 14 seasoned rice flour, fried garlic-lemon zest-parsley oil, green beans & mushroom wild rice

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

Andouille Mac N’ Cheese - 12
creamy tillamook cheddar & provolone sauce with broccoli & andouille sausage topped with garlic-panko parmesan crust

Chicken Linguini with Pesto Cream - 15
pulled chicken breast, garlic, sage, mushrooms, roasted red peppers, grilled zucchini & yellow squash with grilled bread

10oz New York Strip* - 20
chimichurri, balsamic red onion grilled asparagus, & pan fried potato salad

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

there may be an upcharge for substitutions

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

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