

Starts

Oregano Fry Bread - 6 basil crème fraiche and tomato puree

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

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

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 - 14 remoulade, cocktail sauce, napa cabbage-bell pepper slaw & fries

Lamb Burger* - 14

anderson ranch lamb, briar 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* - 14 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

Country Meatloaf - 15 sriracha-hoisin glazed with red wine carrots, mashed potatoes & gravy

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, mashed potatoes & brussels sprouts

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

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 Sage Cream - 15

pulled chicken breast, butternut squash, broccoli, wild mushrooms and 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

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 meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness**