

# Starts.....

**Oregano Fry Bread - 5** basil crème fraiche & tomato puree

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

**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 onion, 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**  
lime, cilantro, green onion, orange, radish, avocado, 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

**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 & red 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 and 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

# Sandos and Such.....

*proudly serving Portland Ketchup* • choose soup, salad or fries • sweet potato fries add .50

**Chicken Curry Salad Wrap - 10** chicken curry salad with cashews, apples, raisins & green leaf lettuce in a flour tortilla

**Buffalo Chicken Caesar Wrap - 10** warm pulled chicken tossed in buffalo sauce, topped with caesar dressing, romaine lettuce, onion, tomato & bleu cheese crumbles

**Grilled Cheese - 8** tillamook cheddar cheese on grand central como • add bacon - 2

**Peppered Bacon Turkey Club - 11**  
oven roasted turkey, peppered bacon, lettuce, tomato, swiss & mayo stacked high on toasted grand central bread

**Slaw Dog - 10** local zenner jalapeno cheddar frank on a hoagie topped with napa cabbage-bell pepper slaw, served with stone ground mustard

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

**Quinoa-Mushroom Veggie Burger - 9** house made, vegan patty • add cheese – 1

**Burger Burger\*** - 11 6 oz. cascade natural beef • add cheese – 1 • add bacon - 2

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

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

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

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