

rosé flight: 3 pours | 2 ounces each | \$12

sherry flight: 3 pours | 1.5 ounces each | \$12

oysters on the half shell | each | half dz | dozen

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|--------------------------|-----|-----|-----|
| netarts bay, oregon | 2.5 | 14. | 26. |
| tillamook sweets, oregon | 2.5 | 14. | 26. |
| yaquina, oregon | 2.5 | 14. | 26. |
| kumamoto, oregon | 3. | 17. | 32. |
| hama hama, washington | 3. | 17. | 32. |

finger food

warm house marinated olives 4.

little t american baker bread

+ extra virgin olive oil or rogue creamery butter 3.5

rosemary-paprika glazed hazelnuts from freddy guys farm 4.

salt cod brandade, garlic oil, crostini (please allow 15 minutes) 7.

pickled vegetables, made in house 5.

for sharing – or not

spring vegetable & herb salad, tarragon emulsion 9.

spring lettuces, strawberries, goat cheese, almonds, balsamic 8.

oregon bay shrimp “chowder”, bacon, spring garlic, tarragon 8.

crispy lamb tongue, bruschetta, mint chimichurri, chile, easter egg radish 9.

charred spanish octopus, spicy potatoes, roasted asparagus, gribiche 11.

washington mussels, white wine, tarragon, cream, garlic toasts 15.

house made spaghetti, mullet bottarga, caper, chile, olive oil 9.

entrée

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|---|-----|
| pork chop, smoked spring onion, arugula, carrot puree | 19. |
| sweet pea & morel mushroom risotto, braised fennel, chives | 17. |
| house made pappardelle, smoked pork, baby carrots, chard | 17. |
| bavette steak, braised leeks, smashed potatoes, horseradish | 23. |
| canary rockfish, white beans, linguica, artichoke, mint salad | 20. |
| roast chicken, pea leaf panzanella, tarragon salsa verde | 18. |

artisan cheese & charcuterie

6. each

valencay cendre: france, goat + olives

crater lake blue: oregon, cow (raw) + honey

robiola tre lattini: italy, cow, sheep, goat + cherry conserva

manchego semicurado: spain, sheep + salted almonds

smoked lamb belly + olive tapenade

duck pastrami + caraway mustard

duck rillettes + red wine onion jam

pig tail terrine + orange mostarda

lamb paté + pickled figs

thanks to chef eric, joe, luis, jessica, lauren, graeme, patrick, tiffany, emily & julia for making this possible
a neighborhood restaurant • 2138 se division street • open 7 days a week @ 5pm • happy hour m – f 5 – 6

~ all cured & smoked charcuterie items prepared in house - some items on our menu may contain raw egg - if you have concern, check with your server~