

STARTERS

HOUSE MADE CHARCUTERIE & ARTISANAL CHEESE

Please See Our Cheese & Charcuterie Menu For Today's Selections

BUTTERMILK FRIED CALAMARI... 13
Sweetly Drop Peppers, Parsley, House Tartar Sauce

CRISPY BRUSSELS SPROUTS... 9
Garlic-Ginger Tamari Glaze, Carrot Scallion Kimchi, Radish, Toasted Sesame Seeds

CIDER & BACON STEAMED MUSSELS... GF* 13
Apple Cider, Applewood Smoked Bacon, Onion, Sage, Grilled Baguette

SOUP DU JOUR... 6
Chef's Seasonal Selection

GRILLED BRIE... GF* 13
Grilled Brie, Black Mission Fig Chutney, Grilled Baguette

STEAK TARTARE... 16
Hartley Ranch Filet Mignon, Foie Gras Ganache, Watercress, Pecorino Crisp, Balsamic Macerated Blackberries

GRILLED FLATBREAD PIZZA... 13
Hoisin BBQ Duck, Pickled Red Onion, Mixed Baby Bell Peppers, Tillamook Cheddar, Fresh Mozzarella, Cilantro Crème Fraiche

MEZZE TRIO... GF* 12
Harissa Hummus, Clark's Farm Eggplant Baba Ghanoush, Tzatziki,

SALADS

TUSCAN KALE SALAD... GF 13
Brussels Sprout Leaves, Toasted Marcona Almonds, Shaved Red Onion, Pecorino Cheese, Lemon Vinaigrette

CAESAR SALAD... GF* 10
Baby Red Romaine, Shaved Parmesan, Spanish Anchovy, Garlic Herb Croutons, Caesar Dressing

WATERCRESS, APPLE & WALNUT SALAD... GF 13
Belgian Endive, Fuji Apples, Toasted Walnuts, Roquefort, Sherry Vinaigrette

ANY SALAD WITH...

GRILLED CHICKEN... GF Add 6

SAUTÉED SHRIMP... GF Add 9

GRILLED HANGER STEAK... GF Add 10

PAN SEARED SALMON... GF Add 16

UPCOMING EVENTS

ASK YOUR SERVER ABOUT OUR MONTHLY
WINE BARGAINS. THIS MONTH'S LIST IS
THE BEST IT'S EVER BEEN!

BOOK NOW TO RESERVE YOUR SPOT AT ANY OF
OUR WINTER WINEMAKER EVENTS!
ASK YOUR SERVER FOR DETAILS

GF Gluten-Free | GF* Gluten-Free with Modification

*We make every effort to offer gluten-free food options for our guests. We are unable, however, to guarantee this with 100% certainty due to factors outside of our control.

*Due to the number of ingredients in our dishes, we are unable to list them all. Please advise your server of any allergies you may have.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

SANDWICHES

PASTRAMI GRILLED CHEESE... 14
Fuji Apples, Tillamook Aged Cheddar, Apple Butter, Sourdough

CURRY CHICKEN SALAD SANDWICH... GF* 13
Romaine Lettuce, Beefsteak Tomato, Whole Grain Croissant

CUBAN SANDWICH... 14
Braised Pork Belly, Honey Ham, House Pickles, Spicy Mustard, Gruyère Cheese, Toasted Sub Roll

TURKEY REUBEN... 13
Apple Sauerkraut, Gruyere Cheese, House Made Russian Dressing, Toasted Marble Rye

ROSEDA FARMS BURGER... 18
Applewood Smoked Bacon, Tillamook Aged Cheddar, Grilled Beefsteak Tomato, Crispy Onion Straws, Housemade Zesty Steak Sauce, Brioche Bun

*Served with Choice of Mesclun Salad, Fresh Fruit, Chef's Pasta Salad or Caraway Mustard-Spiced Fries
Substitute Soup du Jour Add 2*

LUNCH CLASSICS

QUICHE DU JOUR... 11
Served with Mesclun Salad & Fresh Fruit

OMELET DU JOUR... 11
Served with Mesclun Salad & Fresh Fruit

ENTRÉES

CIOPPINO... GF* 29
Little Neck Clams, PEI Mussels, Tiger Shrimp, Icelandic Cod, Calamari, Grilled Baguette

VEGETABLE WELLINGTON... 21
Celery, Carrots, Leeks, Spinach, Walnuts, Cauliflower Puree, Vegetable Gravy

PAN SEARED ORA KING SALMON... GF 30
Cauliflower Chowder, Tuscan Kale, Arugula Infused Oil

STEAK FRITES... GF* 19
Grilled Hanger Steak, Chipotle Steak Sauce, Caraway Mustard-Spiced Fries

*Iron Bridge Entrées, Lunch Classics, & Sandwiches
Are Available From 11:00 a.m. - 3:00 p.m.*