

## 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

#### SAKE STEAMED MUSSELS... 13

Scallions, Jalapeño, Ginger, Bean Sprouts, Grilled Baguette

#### SOUP DU JOUR... 6

Chef's Seasonal Selection

#### GRILLED BRIE... GF\* 13

Grilled Brie, Black Mission Fig Chutney, Grilled Baguette

#### DUCKTRAP RIVER SMOKED SALMON... GF 14

Wasabi Gazpacho, Pickled Cucumber, Crème Fraiche, Paddlefish Caviar

#### 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, Grilled House Flatbread with Garlic Oil & Sea Salt

## SALADS

#### PLT SALAD GF 12

Baby Bibb Lettuce, Oven Roasted Tomatoes, Gorgonzola, Crispy Prosciutto, Herb Vinaigrette

#### CAESAR SALAD... GF\* 10

Baby Red Romaine, Shaved Parmesan, Spanish Anchovy, Garlic Herb Croutons, Caesar Dressing

#### SPINACH SALAD... GF 13

Shaved Fennel, Red Onion, Orange Supremes, Toasted Walnuts, Blood Orange Vinaigrette

#### ANY SALAD WITH...

GRILLED CHICKEN... GF Add 6

SAUTÉED SHRIMP... GF Add 9

GRILLED HANGER STEAK... GF Add 10

PAN SEARED ROCKFISH... 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 THE  
COEUR DE TERRE VINEYARD WINEMAKER EVENT  
ON WEDNESDAY, APRIL 18<sup>TH</sup>!  
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

#### CRISPY PORK BELLY BLT... 14

Tomato Jam, Shaved Red Onion, Romaine Lettuce, Toasted Rustic White Bread

#### TURKEY CLUB... 13

Applewood Smoked Bacon, Beefsteak Tomato, Mesclun Greens, Tillamook Cheddar, Pesto Aioli, Toasted Ciabatta

#### ROSEDA FARMS BURGER... 18

Caramelized Bacon & Onion Jam, Goat Cheese, Mixed Greens, Herb Vinaigrette, Toasted 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 LOCAL ROCKFISH... GF\* 30

Crispy Okra Fingers, Coconut Rice, Lentil Dhal

#### 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.