

Shelburne Pub Menu

[available 2pm - close]

Executive Chef: Jake Martin | Chef de Cuisine: Jadd O'Reilly

SNACKS

Warm Castelvetrano Olives 6
gf/v+

Candied Walnuts 6
espelette. sea salt. *gf/v+*

Warm Blue Scorchers Sourdough 5
house churned butter. *v*

Duck Fat Fingerling Potato Chips 5
old bay. *gf*

Pickled Vegetables 4
gf/v+

Truffle Parmigiano Popcorn 4
gf/v

SMALL PLATES

Double Fried Chicken Wings 9
chili flake. smoked maple syrup. *gf*

Smoked Salmon Toast 15
mustard butter. dill.

Tempura Cauliflower 8
green goddess dressing. *v*

Buttermilk Fried Oysters 16
crispy lemon. remoulade.

Potato Fries 6
portland ketchup. *v+*

Roasted Mushroom Bruschetta 12
humboldt fog. garden rosemary. *v*

Oregon Pink Shrimp & Polenta Fritters 18
old bay mayo.

Simple Green Salad 9
pickled onion. toasted pecan. vinaigrette. *gf/v+*

Potato Leek Soup 10
candied bacon. chive. *gf*

Northwest Cheese Board 20
preserves. warm bread. *v*

Salumi Board 19
mustard. house pickles. warm bread.

Welsh Rarebit 13
sharp cheddar. sourdough. bitter greens. *v*

LARGE PLATES

10 oz. Painted Hills Striploin 32
brandy-shallot jus. potato fries. *gf*

Braised Rabbit Pie 24
puff pastry. rabbit gravy.

Rockfish + Chips 17
old german tempura. fries. remoulade.

Sweet Potato Gnocchi 18
kale. autumn squash. parmigiano. *gf/v*

Chicken Confit 23
bacon. endive + white bean ragout. *gf*

Local Salmon 25
israeli cous cous. preserved lemon. cauliflower.

Pork & Mushroom Stew 23
carrots. potatoes. aromatic jus. *gf*

Painted Hills Beef Burger 16
gruyere. lettuce. caramelized onion.
cornichon wholegrain aioli. fries.

Thank you for dining with us. An 18% living wage charge is included on each check. 7% of this charge goes directly to your server in the form of a commission and the house retains the remainder to help fund higher wages and benefits for all hourly staff. Gratuities are not expected but will be accepted and will go directly to your server.