

Shelburne Pub Menu

[available 12pm - close]

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

SNACKS

Grilled Castelvetrano Olives 6
gf / v+

Spiced Walnuts 5
espelette. sea salt. *gf / v+*

Fried Chickpeas 5
vadouvan. sea salt. *gf / v+*

Warm Blue Scorcher Sourdough 7
olive tapenade. *v*

Pickled Vegetables 8
gf / v+

SMALL PLATES

Double Fried Chicken Wings 11
serrano chili butter. scallion. *gf*

Smoked Coho Mousse 15
mustard. dill. toast. *can be gf*

Tempura Sweet Onions 8
sea salt. avocado green goddess. *v+*

Buttermilk Fried Oysters 16
crispy lemon. remoulade.

Potato Fries 6
portland ketchup. *v+ / gf*

Shrimp Louie 17
butter lettuce. pink shrimp. avocado.
tomato. citrus. *gf*

Heirloom Tomato Tart 15
shaved grana padano. greens. *v*

Pink Shrimp & Polenta Fritters 18
piri piri aioli. *gf*

Organic Greens 9
pecans. pickled grapes. *v+ / gf*

Sweet Carrot Soup 9
truffle creme fraiche. *gf / v*

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

Salumi Board 21
mustard. house pickles. warm bread.

Welsh Rarebit 12
sourdough. aged cheddar. heirloom tomato.
lightly dressed greens. *v*

Local Clams 16
house sausage. tomatillo-lime broth. *can be gf*

LARGE PLATES

Steak Frites 29
brandied demi. potato fries. *gf*

Double Cut Pork Chop 28
sweet corn-potato hash. romesco. natural jus. *gf*

Local Rockfish + Chips 18
tartar. lemon.

Fork & Knife Steak Sandwich 22
caramelized onions. smoked cheddar.
horseradish. fries.

Yukon Gold Potato Gnocchi 18
heirloom tomato ratatouille. *v*

Roasted Sablefish 24
local clams, corn. bacon. *gf*

Smoked Half Chicken 24
potato fries. lemon aioli. *gf*

Macaroni and Cheese 16
mornay. breadcrumbs. *v*

Painted Hills Beef Burger 17
aged cheddar. heirloom tomato. lettuce.
blue scorcher bun. potato fries.

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

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.

Adrift Hospitality strives to serve products both responsibly and sustainably. Due to declining numbers and climate issues, we will not be serving dungeness crab or raw oysters at this time. We appreciate your decision to support our local products and the rehabilitation of our ecosystems.