

Shelburne Pub Menu

SNACKS

Grilled Castelvetrano Olives 6

gf/v+

Fried Chickpeas 5

vadouvan. sea salt. *gf/v+*

Warm Blue Scorchers Sourdough 6

olive tapenade.

Pickled Vegetables 8

gf/v+

Spiced Nuts 5

walnuts. hazelnuts. almonds.

sea salt. espelette. *gf/v+*

SMALL PLATES

Double Fried Chicken Wings 13

white barbeque. shaved blue cheese. *gf*

Tempura Cauliflower 8

sea salt. green goddess. *v+*

Sweet Carrot Soup 9

truffled creme fraiche. *gf/v*

Organic Greens 9

pecans. pickled grapes. *v+/gf*

Potato Fries 6

portland ketchup. *v+/gf*

Buttermilk Fried Oysters 16

crispy lemon. fennel. remoulade.

PNW Cheese Board 20

preserves. warm bread. *v*

Salumi Board 21

mustard. house pickles. warm bread.

LARGE PLATES

Steak Frites 29

potato fries. brandied mushroom demi. *gf*

Local Rockfish + Chips 18

tartar. lemon.

Painted Hills Farms Burger 17

aged cheddar. lettuce. blue scorcher bun.

potato fries. pickles

Oregon Lamb Shepherd's Pie 24

carrots. pearl onions. potatoes. *gf*

Macaroni & Cheese 16

mornay. breadcrumbs.

add bacon 5. add duck confit 10.

Duck Confit 22

white beans. bacon. chicories.

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