

SNACKS

Grilled Castelvetrano Olives 6

gf / v+

Marcona Beer Nuts 5

gf / v+

Grilled Blue Scorchers Sourdough 5

house churned butter. *v*

Curried Beet Chips 5

gf / v+

House Giardiniera 4

pickled vegetables. *gf / v+*

Old Bay Popcorn 4

gf / v+

SMALL PLATES

Double Fried Chicken Wings 9

korean barbeque glaze. green onion. *gf*

Heirloom Tomatoes 10

cured cream cheese. miso dressing. basil. *gf / v*

Tempura Cauliflower 8

green goddess dressing. *v*

Buttermilk Fried Oysters 16

crispy lemon. remoulade.

Potato Fries 6

portland ketchup. *v+*

Roasted Mushroom Bruschetta 12

goat cheese. garden rosemary. *v*

Local Steamer Clams 17

house sausage. shallot. white wine. blue scorchers sourdough.

Fred's Greens 9

pickled onion. toasted pecan. vinaigrette. *gf / v+*

Sweet Corn Bisque 10

pickled oregon shrimp. basque pepper. *gf*

Northwest Cheese Plate 20

confiture. grilled bread. *v*

Salumi Board 19

mustard. house pickles. grilled bread.

Dungeness Crab & Sweet Corn Fritters 18

elotes mayonnaise.

LARGE PLATES

Painted Hills Flat Iron Steak 25

potato fries. shallot bordelaise. *gf*

Fresh Linguine 18

mushroom ragout. parmigiano-reggiano. *v*

Pub Burger 16

Painted Hills grass-fed beef. gruyere. lettuce. tomato. cornichon aioli. fries.

Braised Chicken 22

Mary's chicken. ratatouille. capers. summer herbs. *gf*

Wild Sockeye Salmon 24

heirloom tomato and sweet corn ragout. espelette. *gf*

Beef Rib & Wild Mushroom Stew 23

Painted Hills beef. marble potatoes. aromatic jus. pink poppy radish microgreens. *gf*

Local Rockfish + Chips 16

old german tempura. fries. remoulade.