

SHELBURNE PUB

Executive Chef: Jake Martin | Chef de Cuisine: Alexandra Jones



SNACKS

Grilled Castelvetrano Olives 6
gf / v+

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

Warm Blue Scorcher Sourdough 6
olive tapenade.

Pickled Vegetables 8
gf / v+

Spiced Nuts 5
walnuts. hazelnuts. almonds. sea salt. espelette. *gf / v+*

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

SMALL PLATES

Double Fried Chicken Wings 13
white barbeque. shaved blue cheese. *gf*

Smoked Salmon Brandade Fritters 15
dill mornay. fried herbs.

Tempura Cauliflower 8
sea salt. green goddess. *v+*

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

Welsh Rarebit 12
sourdough. aged cheddar. leek marmalade. lightly dressed greens.

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

Caramelized Onion Tart 14
grana padano. lightly dressed greens. *v*

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*

Roasted Sablefish 24
mussels. sausage. cauliflower. potatoes. *gf*

Duck Confit 22
white beans. bacon. chicories.

Double Cut Pork Chop 28
bacon. fennel-potato gratin. brussel sprouts. natural jus. *gf*

Hand Cut Pappardelle 18
duck confit. shaved brussels. house ricotta.

Oregon Lamb Shepherd's Pie 24
carrots. pearl onions. potatoes.

Mussels & Frites 21
beer. shallots. parsley. potato fries.

Local Rockfish + Chips 18
tartar. lemon.

Painted Hills Farms Burger 17
aged cheddar. lettuce. blue scorcher bun. potato fries. pickles.

Macaroni & Cheese 16
mornay. breadcrumbs. add bacon 5. add duck confit 10.

N/A DRINKS

Iced Tea 3.5

Beach House Hot Tea 3

Lemonade 4

Cranberry Lemonade 4.5

Columbia River Coffee Roasters 2.5

Brew Dr. Clear Mind Kombucha 4.5

Coke. Sprite. Fanta. 3.5

Diet Coke 3

Fever Tree Ginger Beer 4

Sparkling Izzie [rotating selection] 3.5

Maine Root Beer 3.5

Sant Aniol Sparkling Water 6

With the goal of bringing greater equity to our entire staff, we have added an additional 18% living wage fee. This fee goes directly back to all hourly employees in the form of higher wages, benefits, and a 7% commission to your server. Please take this into consideration when leaving an added gratuity for your server or bartender.

Adrift Hospitality strives to serve products both responsibly and sustainably. Due to the seasonality of products and climate issue, you may not find certain items on our menu. Thank you for helping us to support local and to rehabilitate our ecosystems.

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