

SHELBURNE PUB

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



SNACKS

Grilled Castelvetrano Olives 6
v+. gf.

Spiced Nuts 7
walnuts. hazelnuts. almonds. sea salt. espelette. v+. gf.

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

Pickled Vegetables 8
v+. gf.

Blue Scorcher Sourdough 6
soft butter. v+.

Potato Fries 6
pdx ketchup. v+. gf.

Crispy Beet Chips 5
harissa spice. v+. gf.

SMALL PLATES

Local Mahogany Clams 18
white wine. garlic. herbs. gf.

Tempura Washington Asparagus 16
green goddess. v+.

Feta & Chard Spanakopita 15
spinach. crispy phyllo. cucumber yogurt. v.

Double Fried Chicken Wings 13
korean chili sauce. sesame. gf.

Welsh Rarebit 12
sourdough. aged cheddar. spring onion. v.

Pan Fried Oysters 16
cornmeal. sauce gribiche.

Salumi Board 21
mustard pickles. warm bread.

PNW Cheese Board 20
preserves. warm bread. v.

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

Daily Soup 8
please ask your server.

LARGE PLATES

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

Miso Cured Trefin Sablefish 30
asparagus. carrots. pickled shiitake. gf.

Oregon Pink Shrimp Salad 16
butter lettuce. citrus. tarragon dressing. gf.

Crispy Braised Pork 28
blackberry gastrique. polenta. braised chard. gf.

Potato Gnocchi 18
asparagus. spinach. basil-hazelnut pesto. v+.

Oregon Lamb Shepherd's Pie 24
carrots. peas. spring onion. rosti potato. gf.

Chicken Confit 23
peas. pickled onion. mushrooms. cream. gf.

Trefin Local Rockfish + Chips 23
tartar. lemon.

Painted Hills Farms Burger 17
aged cheddar. whole grain mustard. lettuce. blue scorcher bun.
potato fries.

Macaroni & Cheese 16
mornay. breadcrumbs. add bacon 5. add pink shrimp 9.

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 Izze [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.