

# 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 Onion Petals 13  
sesame tahini dressing. v+.

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

Double Fried Chicken Wings 15  
korean chili sauce. sesame. gf.

Welsh Rarebit 13  
sourdough. aged cheddar. scallion. v.  
add shrimp 9

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.

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.

## LARGE PLATES

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

Miso Cured Trefin Sablefish 30  
bok choy. pickled shiitake. gf.

Lacinato Kale Caesar 18  
smoked salmon. parmigiano dressing.

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

Potato Gnocchi 24  
wild mushrooms. kale. cream. grana padano. v.

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

Chicken Confit 28  
roasted delicata. radicchio. saba. gf.

Trefin Local Rockfish + Chips 23  
tartar. lemon.

Painted Hills Farms Burger 17  
aged cheddar. whole grain mustard aioli. 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 3

Brew Dr. Clear Mind Kombucha 6

Coke. Sprite. Fanta. 5

Diet Coke 3

Fever Tree Ginger Beer 4

Sparkling Izze [rotating selection] 5

Maine Root Beer 4

Sant Aniol Sparkling Water 6