

SHELBURNE PUB

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



SNACKS

Grilled Castelvetrano Olives 8

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 19

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 17

cornmeal, sauce gribiche.

Salumi Board 21

mustard pickles, warm bread.

PNW Cheese Board 21

preserves, warm bread, v.

Organic Greens 10

pecans, pickled grapes, v+, gf.

Daily Soup 8

please ask your server.

gluten free = gf | vegetarian = v | vegan = v+

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.

Dine-in parties of six or more will be charged an automatic gratuity of 20%.

LARGE PLATES

Steak Frites 31

potato fries, brandied mushroom demi, gf.

Miso Cured Trefin Sablefish 37

bok choy, pickled shiitake, gf.

Lacinato Kale Caesar 19

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 26

tartar, lemon.

Painted Hills Farms Burger 19

aged cheddar, whole grain mustard aioli, lettuce, blue scorcher bun,

potato fries.

Macaroni & Cheese 17

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 5

Sant Aniol Sparkling Water 7