

SHELBURNE PUB

Executive Chef | Alexandra Jones



SNACKS

Grilled Castelvetrano Olives 8
v+. gf.

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

Pickled Vegetables 8
v+. gf.

Blue Scorchers Sourdough 6
soft butter. v+.

Potato Fries 6
pdx ketchup. v+. gf.

Housemade Crackers 7
tillamook smoked cheddar.

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

Buttermilk Fried Buffalo Oysters 18
franks red hot. remoulade.

PNW Cheese Board 21
preserves. warm bread. v.

Organic Greens 10
pecans. pickled grapes. v+. gf.

Daily Soup 8
please ask your server.

LARGE PLATES

Steak Frites 31
potato fries. brandied mushroom demi. gf.

Miso Cured Trefin Sablefish 39
ginger fried rice. bok choy. pickled shiitake.

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 Souvlaki 22
greek couscous salad.

Trefin Local Rockfish + Chips 26
tartar. lemon.

Painted Hills Farms Burger 19
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

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%.