

SHELBURNE PUB



SNACKS

Grilled Castelvetrano Olives 8

v+. gf.

Fried Chickpeas 6

vadouvan. sea salt. v+. gf.

Bread of the Day 6

soft butter. v.

Potato Fries 6

pdx ketchup. v+. gf.

Dirty Fries 14

chevre. pepperoncini. pork belly. garlic. pdx ketchup. gf.

SMALL PLATES

Local Mahogany Clams 21

white wine. garlic. herbs. gf.

Tempura Washington Onion Petals 13

sesame tahini dressing. v+.

Double Fried Chicken Wings 16

korean chili sauce. sesame. gf.

Buttermilk Fried Buffalo Oysters 18

franks red hot. remoulade.

PNW Cheese Board 21

preserves. warm bread. v.

Organic Green Salad 10

pecans. pickled grapes. v+. gf.

add goat cheese 1

Daily Soup 10

please ask your server.

LARGE PLATES

Steak Frites 32

potato fries. brandied mushroom demi. gf.

Catch of the Day MP

seasonal preparation.

Lacinato Kale Caesar 20

smoked salmon. parmigiano dressing.

Crispy Braised Pork 32

cranberry gastrique. polenta. broccolini. gf.

Potato Gnocchi 24

wild mushrooms. kale. cream. grana padano. v.

Oregon Lamb Shepherd's Pie 28

carrots. peas. spring onion. rosti potato. gf.

Chicken Souvlaki 22

greek couscous salad.

Trefin Local Rockfish + Chips 26

tartar. lemon.

Painted Hills Farms Burger 20

cheddar. whole grain mustard aioli. lettuce. local bun. potato fries.

Macaroni & Cheese 18

mornay. breadcrumbs. add bacon 5.

N/A DRINKS

Iced Tea 3.5

Beach House Hot Tea 3

Lemonade 4

Cranberry Lemonade 4.5

Columbia River Coffee Roasters 3

Kombucha Rotating Flavors 6

Coke. Sprite. Fanta. 5

Diet Coke 3

Fever Tree Ginger Beer 4

Sparkling Izza [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%.