

# SHELBURNE PUB



## PUB SNACKS

Toasted Sourdough 7  
whipped rosemary and garlic butter. v

Marinated Olives 8  
castlevetranos. garlic. rosemary. citrus marinade. v+ gf

Zesty Edamame 8  
sriracha sea salt. lime. olive oil. v+ gf

Dirty Fries 14  
chevre. pepperoncini. pork belly. garlic. pdx ketchup. gf

Seasoned Potato Fries 6  
pdx ketchup. v+  
add achiote aioli 1

## APPS

Hummus 14  
kalamata olives. peruvian peppers. dill. evoo. crispy pita chips.  
assorted veggies. v+

Tre Fin Smoked Salmon Boxty 18  
seasoned potato cake. creme fraiche. chives. lemon.

Bang Bang Brussels Sprouts 10  
fried crisp. house made sweet and hot chili drizzle. v+ gf

Coconut Calamari 16  
toasted sesame. dried orange. achiote aioli.

Buttermilk Fried Oysters 18  
housemade tartar. buffalo sauce.

Local Steamer Clams 21  
garlic. shallot. butter. white wine. lemon wedge.

PNW Cheese Board 24  
ask server for daily selection. preservers. fruit. warm bread. v

## SALADS

add fried chicken 10 | add smoked salmon 16

Caesar Salad 10 | 14  
chopped romaine. garlic bread crumbs. anchovy vinaigrette. shaved  
parmesean.

Rogue Blue Cheese Salad 12 | 16  
chopped romaine. red flame grapes. candied pecans. red onion. creamy  
blue cheese dressing. v gf

Thai Salad 18  
shredded savoy and red cabbage. frisee. red bell peppers. julienne  
carrots. cucumbers. cold noodles. basil. cilantro. wontons.  
thai vinaigrette. peanut sauce. v+

## MAINS

Catch of the day MP  
seasonal preparation.

Steak Frites 32  
potato fries. chimichurri. pdx ketchup. gf

Crispy Chicken Sandwich 18  
buttermilk fried chicken. buttermilk slaw. achiote aioli. dill pickles.  
blue scorcher bun. potato fries.

Kimchi Fried Rice 20  
peas. carrots. kimchi. sesame oil. scallion. sesame. v+  
add sunny egg 2 | add pork belly 6

Tre Fin Local Rockfish and Chips 26  
housemade tartar. pdx ketchup. lemon.

Painted Hills Farms Burger 20  
cheddar. whole grain mustard aioli. lettuce. pickles. pickled onion.  
blue scorcher bun. potato fries.  
add bacon 5 | veggie patty available

Macaroni and Cheese 18  
mornay. toasted breadcrumbs. beck's microgreens. v  
add pork belly 6 | add smoked salmon 16

## 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 4

Fever Tree Ginger Beer 4

Sparkling Izzie [rotating selection] 5

Maine Root Beer 5

Sant Aniol Sparkling Water 7

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

Dine in parties of 6 or more will be presented with one check (one payment type)  
and an automatic gratuity of 20% will be added.

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.