

Snacks

House Made Farmers Cheese \$4  
Fresh Herbs, Lemon, Garlic Served with Sliced Baguette

Peanuts \$3  
Lime Leaf, Dried Chili, Sea Salt

\*House Cut Fries \$5  
Sea Salt, Fresh Herbs, Malt Vinegar Aioli

Warm Olives \$4  
Marinated in Bay Leaf, Lemon, Dried Chili

Appetizers

Mezza Plate \$5/\$8  
Hummus, Quinoa Tabouleh, Baba Ganoush, Tomato, Cucumber, Olive Relish, Pita

Poutine \$5/\$8  
House Cut Fries, Cheese Curds, Mother Lode Golden Ale Gravy

Dungeness Crab Dip \$9  
Blended with Corn, Spinach, Green Chili, Sliced Baguette

Beef Shortrib Empanadas \$7  
Rogue River Blue Cheese , Rojo Sauce

Meat & Cheese Plate \$14  
Rabbit Pate, Fennel Salami, Linguisa Sausage, Manchego, Rogue River Blue, Fruit Chutney, Pickled Vegetable Relish

Mac & Cheese Sticks \$6  
Smoked Tomato-Shallot Ragu

Grilled Chicken Wings \$9  
Chili-Honey -Orange Glaze, Pickled Vegetable Relish

Sautéed Calamari \$8  
Arugula, Peppers, Lemon, Olive, Crispy Shallots, Grilled Baguette

Soup & Salad

Asparagus Soup \$7  
Harissa, Lemon-Chive Cream

Simple Field Green Salad \$5/\$9  
Shaved Seasonal Vegetables, Cherry Tomatoes, Croutons, Balsamic Vinaigrette

Add Grilled Chicken or Tuna Salad \$5  
\*Caesar Salad \$6/\$10

Roasted Garlic Crostini, White Anchovies, Shaved Parmesan , Classic Caesar Dressing

Add Grilled Chicken \$5

Baby Arugula Salad \$7/\$11  
Hazelnut Finished Ham, Olives, Roasted Peppers, Manchego, Sherry Vinaigrette

Sandwiches

Served with house-cut fries, soup or field greens  
Tuna Salad Melt \$10  
Local Albacore, Hard Boiled Egg, Tomato, Gruyere Cheese on Sourdough or Wheat

Turkey & Avocado Panini \$9  
Pepper Bacon, Gruyere Cheese, Chipotle Sauce on Ciabatta

Roasted Eggplant Parmesan Panini \$8  
House-made Mozzarella, Arugula, Marinara on Ciabatta

Grilled Linguisa Sausage \$9  
Grilled Onions, Roasted Peppers, Mamma Lils Peppalilli on a Hoagie

\*Sweet Briar Farm Burger \$9  
House Ground with Lettuce, Tomato, Red Onion, Aioli on a Brioche Roll

Add Pepper Bacon & Tillamook Sharp Cheddar \$2  
Add Rogue River Blue, Caramelized Onions & Chipotle Sauce \$2  
Add Hazelnut Finished Ham, Roasted Peppers, Manchego \$3

Entrees

Halibut Fish & Chips \$15  
Hop Monkey IPA Beer Battered with Pickled Vegetable Relish & Lemon-Caper Remoulade

Beef Shortrib \$16  
Braised in Space Stout with Roasted Shallots, Potato Gnocchi, Sautéed Greens, Rogue River Blue Cheese Sauce

Grilled Paillard Chicken Breast \$14  
Baby Herb potatoes, Asparagus, Lemon-Caper-Tarragon Beurre Blanc

Craft Beers

SEE TABLE MENU FOR DESCRIPTIONS:

PINT	\$4.25
GLASS	\$3.25
SAMPLER TRAY	\$10.00
PITCHER	\$14.00

BEER TO GO

QUART (2 pints)	\$7.50
REFILLS	\$5.50
GROWLER (4 pints)	\$14.00
REFILLS	\$10.00

ASK YOUR SERVER ABOUT OUR GROWLER CLUB, BUY 9 GET THE 10<sup>TH</sup> FOR A BUCK!!

Beverages

SOFT DRINKS, (COKE PRODUCTS)	\$2.50
PORTLAND ROASTING COFFEE	\$2.00
ICED TEA or HOT TEA	\$2.00
HOT CHOCOLATE	\$2.00
STRAWBERRY LEMONADE	\$2.50
SAN PELLEGRINO SPARKLING H2O	\$2.50
SAN PELLEGRINO LIMONATA	\$2.50

\*Consuming raw or undercooked meats, seafood or eggs may increase your risk of a food borne illness. Don't forget our Happy Hour-3pm to 6pm and 9pm to close daily. See table top menu for details.