

FOOD WILL COME OUT OF THE KITCHEN AS IT IS READY. WE ENCOURAGE SHARING FOR MAXIMUM ENJOYMENT!

SNACKS

bread plate	6
house sour dough made from local flours, served with bomb French butter (v, pb option)	
albacore tuna tostada	9
cured, marinated, seared rare Oregon albacore, espelette chili aioli, avocado, fried shallot on a crispy corn tortilla (gf,p)*	
party pickles	8
assorted seasonal pickled vegetables (pb, gf)	
deviled egg	4
Laughing Stock Farm egg classically prepared (gf)* add crisp chicken skin +1.00 / add pastrami smoked salmon +2.00 add Oregon Dungeness crab +8.00	
fried chicken slider	7
fried Willow & Oak farm breast nugget, espelette chili aioli, and sesame charred cabbage slaw on a house made sesame bun*	
spinach feta dip	20
served hot, toasted sourdough bread cubes, new potatoes, sunchokes, and marinated artichokes for dippin' (v, gf option)	

(pb) plant based, vegan / (gf) gluten free / (v) vegetarian / (p) pescatarian / (df) dairy free

* consuming certain items raw or undercooked could potentially be harmful

Maximum five cards per table please

buffalo jojos 13
smoked jojo's, tossed in smoked jalapeno "buffalo wing" sauce,
drizzled with glacier blue cheese dressing (v)

black garlic bread 7
parmesan black garlic butter, house squid ink toast, pickled
lemon peel
add Oregon Dungeness crab +8.00

peel & eat shrimp 14
half pound wild shrimp poached in a flavorful broth, served
chilled with lemon & apple ketchup cocktail sauce. (gf)

SALADS

kale 14
italian kale, lemon parmesan dressing, toasted garlic
breadcrumbs (v, gf option)*
add anchovies in olive oil +5.00

asparagus 16
perfectly blanched asparagus served chilled, parmesan
pudding, shaved country ham, orange rhubarb marmalade,
sesame granola, tarragon (gf, v option)

green goddess 16
arugula, snap pea, baby turnip, purple sprouting broccoli,
avocado, fried cashew, herby green goddess dressing (gf, pb)

SANDWICHES

add ons- aged organic white cheddar, swiss, +2 / organic glacier blue cheese, provolone, pimento cheese, Laughing Stock fried egg, radish kimchi +3 / house made bacon, organic avocado +4

burger

14

1/3 pound Fair Valley Farm grass fed beef, lettuce, bread & butter pickled onion, & white barbecue sauce on our brioche bun (gf option)*

veggie burger

13

house made smoked crimini mushroom bean patty, lettuce, bread & butter pickled onion, cashew white barbecue sauce on our focaccia (pb, gf option)

chaurice sausage sando

17

louisiana style chicken and pork sausage in house made milk bun with sauerkraut chow chow, and mustard cream sauce (gf option)

muffaletta

14

new orleans style sandwich layered with salami, ham, mortadella, provolone, swiss, & castelvetro olive salad on our sesame loaf- served warm.

grilled cheese

13

our pimento cheese & organic aged white cheddar on our focaccia (gf option)

A LITTLE BIGGER

fried chicken

24

crispy southern-style sweet tea brined Willow & Oak thigh & drumstick with a side of white barbecue or hot sauce with your choice of side *

halibut 32
butter/coconut poached, savory oregon black truffle lemon curd, charred scallion heirloom Anson Mills grits, flowers and herbs (p,gf)

chaurice sausage plate 23
louisiana style chicken and pork sausage , red beans, roast collard raab, mustard cream sauce (gf)

SIDES

southern greens 7
collards & seasonal greens in a smokey bacon bay leaf chicken broth garnished with pepper vinegar (gf)

smoked jojos 7
half pound lightly breaded and smoked potato wedges. fried and served with apple ketchup (v)

cast iron cornbread 7
baked to order & served with French butter (gf, not v)

red beans 7
small organic red beans cooked in chicken stock, aromatics, and bacon fat (gf)

red rice 7
smoked oyster carolina gold red rice (p,gf)

mac & cheese 7
pimento cheese sauce & Montelupo Market penne topped with garlicy breadcrumbs (v)
add Oregon Dungeness crab +8.00

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DESSERT

dark chocolate truffle

3 ea

organic dark chocolate, coconut milk, nibs,
Diaspora Co. cacao powder (pb, gf)

basque cheesecake

10

our classic burnt basque cheesecake, poached rhubarb, and
citrus rhubarb compote (v, gf)

strawberry short cake (donuts)

10

mochiko rice flour donuts, macerated Groundwork organics
strawberries, vanilla bean whipped cream (v, gf)

scoops!

6

rotating flavors of house made ice cream – ask your server
about what we're scoopin' today!