

LUNCH

DINING ROOM

MENUS ARE SUBJECT TO CHANGE BASED ON SEASONALITY AND AVAILABILITY

small plates

HOG ISLAND OYSTERS ON THE HALF SHELL*

COCKTAIL SAUCE AND MIGNONETTE AQ

CEVICHE*

YELLOWFIN TUNA, PINEAPPLE, JICAMA, TRINITY HERBS, LECHE DE TIGRE, PLANTAIN CHIPS 15

STEAK TARTARE*

TORN GARLIC POPOVERS, FRENCH MUSTARD DRESSING, FARM EGG 13

BLISTERED SHISHITO PEPPERS

CRISPY GARLIC, SMOKED OLIVE OIL 12

WOOD FIRED OCTOPUS 'AL PASTOR'

AVOCADO, CRISPY YUKONS, GRILLED PINEAPPLE, PICKLED ONION, CORIANDER DRESSING 17

BONE MARROW

TAMARIND GLAZE, PICKLED JALAPENO, CARAMELIZED ONION BUTTER, GRILLED BREAD 16

ARTISAN CHEESE BOARD

OREGON HUCKLEBERRY COMPOTE, MARCONA ALMONDS, MARINATED OLIVES, CROSTINI 16.5

soups and salads

MELON GAZPACHO

ROCK SHRIMP, CHILI LIME, CUCUMBER, PICKLED PEPPERS, CILANTRO 12

ELLA CAESAR SALAD*

CRISP ROMAINE, SOFT COOKED EGG, FRIED CAPERS, WHITE ANCHOVY 12

HEIRLOOM TOMATO SALAD

SMOKED TROUT, ARUGULA, WATERMELON RADISH, RICOTTA SALATA, CREAMY DILL DRESSING 13

CHEF'S SALAD

HEIRLOOM CHERRY TOMATOES, CUCUMBERS, FENNEL, TOASTED PINE NUTS, GREEN GODDESS DRESSING 12

ADD ROASTED CHICKEN BREAST 6 ~ ADD GRILLED KING SALMON 8

entrees

GRILLED ELLA HAMBURGER*

SMOKED BACON, ROASTED ONION, GRUYERE OR CHEDDAR, PARSLEY FRIES 15

ADD A SUNNY SIDE UP FARM EGG 2

CUBANO SANDWICH

SMOKED BERKSHIRE PORK LOIN, MOJO BRAISED PORK SHOULDER, HOUSE PICKLES, MELTED SWISS 16

CORIANDER CRUSTED AHI TUNA*

LEAFY GREENS, GRILLED LOCAL STONE FRUIT, CUCUMBER, AVOCADO, CORIANDER DRESSING 24

PAN ROASTED KING SALMON*

MASCARPONE CREAMED CORN, CHANTERELLE MUSHROOM, APPLEWOOD BACON LARDON,

SMOKED CHERRY TOMATO MARMALADE 28

CRISPY FRIED HALF CHICKEN

FRIED HERBS, HOUSEMADE HOT SAUCE, LEMON 17

sides

MIXED BABY LETTUCES

TARRAGON VINAIGRETTE 5

WOOD FIRED SUMMER SQUASH

CHERRY TOMATO, BASIL, NUTMEG, WHIPPED RICOTTA 6

FRENCH FRIED POTATOES

PARSLEY, SEA SALT 5