



Day

starters

grilled flatbread/ 9

heirloom cherry tomatoes, goat cheese

organic field greens/ 7

cherry tomatoes, pea shoots

potlatch salmon chowder 5 / 7

sliced heirloom tomatoes and feta stack / 9

country olives, micro greens, lemon-dill vinaigrette

caesar salad/ 8

organic romaine, shaved asiago

vegetarian

grilled portabella sandwich/ 12

sautéed onions, wilted spinach, oregon blue cheese, balsamic vinaigrette

angel hair pasta/ 15

tomato and roasted garlic confit, feta

cold

smoked chicken "blt"/ 11

lemon scented aioli, sourdough

smoked turkey sliders / 10

fontina cheese, roasted garlic-lemon aioli

top sirloin sandwich/ 10

dill havarti, fig grainy mustard

northwest seafood salad/ 14

organic field greens, avocado

skamania chop salad/ 13

house roasted turkey breast, romaine, jicama, spicy avocado dressing

hot

barbecued beef short ribs/ 13

chipotle lime glaze

snake river farms kobe burger/ 12

tillamook smoked cheddar, bacon

beer battered pacific halibut/ 15

walking man ipa batter, waffle-cut fries

grilled chicken breast and summer

vegetable ciabatta/ 14

cilantro lime mayo, pepper jack cheese

white bean and chicken chili/ 11

grilled corn bread

*meats or eggs that are undercooked to your specifications may increase your risk of food borne illness ~
especially if you have certain medical conditions
we request a 19% gratuity on tables of eight or more.*