

starters

charcuterie board house made oregon blue cheese pate, pork rillettes, italian salami and prosciutto served with tomato and onion jam, french dijon, cornichons, mixed olives and crostini **10**

toasted almonds & olives three varieties of italian olives and slow roasted whole blanched almonds tossed with piment d'espelette, house made preserved lemons and fresh rosemary **4**

"bacon and eggs" braised bacon lardons glazed with maple syrup infused jus, fried egg puree, buttery potato pancakes, thin sliced scallions **7**

calamari frito misto lightly battered and fried calamari, fennel, tomatoes, lemons, fresno chilies and scallions served with a spicy lemon-chili vinaigrette **8**

grilled san francisco flatbread true san francisco sourdough grilled with herbs d' provence and olive oil with a hazelnut romesco sauce **4**

roasted baby beets organic baby beets tossed in extra virgin olive oil with hazelnut beer butter, good earth farm's arugula, aged balsamic vinegar and "100 cheese" toasts **5**

soups & salads

chef's soup of the moment **6**

brad's steak chili a hearty bowl of locally raised choice strip loin, a variety of fresh hot peppers, kidney beans, black beans, corn and tomatoes all topped with tillamook smoked cheddar, sour cream, fresh scallions and tortilla chips **8**

oxford caesar salad* chopped romaine, shaved parmesan, house smoked sun dried tomatoes and brioche croutons **6**
add draper valley chicken breast **3** add shrimp **6**

house salad locally grown mixed greens, sliced almonds, dried cherries and rogue valley blue cheese tossed in a spanish sherry vinaigrette **7**

the iceberg wedge crisp iceberg lettuce topped with our house made 1000 island dressing with bacon candy and fresh black pepper **5**

*our caesar dressing and aioli is made with fresh local raw eggs

entrée salads and pastas

smoked salmon salad niçoise house smoked wild alaskan sockeye salmon, seasonal market vegetables including arugula, tomatoes, green beans, hard boiled eggs, fingerling potatoes, niçoise olives and a creamy anchoïade* **14**

grilled steak salad northwest bavette steak cooked to preference served with mixed greens, fingerling potatoes, roasted peppers, sweet onions, goat cheese, toasted hazelnuts and a red wine vinaigrette **15**

shrimp and pasta autunno local farm egg fettuccini tossed with an autumn vegetable ragout, topped with five sautéed shrimp, arugula and parmesan **19**

butternut squash gnocchi light and tender hand rolled gnocchi sautéed with sage brown butter, toasted hazelnuts, crispy guanciale and parmesan **13**

mushroom risotto northwest wild and cultivated mushrooms, creamy arborio rice finished with butter and parmesan, topped with aged balsamic and fresh thyme **12**

entrées

grilled filet mignon painted hills natural beef, baked herbed polenta cake, grilled summer squash, topped with juniper grove farms' fromage blanc and rich au jus **29**

sautéed whole roasted idaho trout farm raised responsibly for over 60 years, tender, flakey rainbow trout is served next to a creamy orzo, sautéed green beans and topped with sauce amandine **28**

grilled carlton farm pork chop local 12oz double cut pork chop served with roasted marble potatoes, sautéed rainbow chard and topped with a rich moroccan plum sauce **21**

grilled new york strip from oregon's very own country natural beef, served with horseradish potato puree, butternut squash with toasted hazelnuts, aged balsamic and fried sage, topped with porcini butter **25**

roasted great american egg farm chicken and egg organic local chicken, potato puree, glazed carrots and pearl onions, olive oil basted egg **20**

acorn squash and pears slow roasted acorn squash, cipollini onions, potatoes and pears topped with local goat cheese, balsamic reduction and fried thyme **15**

the 10 burger snake river farms us kobe beef, sweet onion jam, aioli*, iceberg, tomato on a house make focaccia roll; choice of fries, caesar* or house salad **10**
add cheese **1** add bacon **1**

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