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### **Starters**

- Oregon Hazelnut Pesto**- with house bread or on any menu item 2  
**Oregon Dungeness Crab Dip**- sautéed leeks in wine, Tillamook sharp white cheddar 9  
**Fried Cauliflower & Mushrooms** - garlic oil, lemon, smoky paprika dip 7.50  
**Mediterranean Plate** - baba ganouj (roasted eggplant spread), Juniper Grove feta, tomatoes, cucumber, olives 9  
**Manila Clams** - grape tomato, vermouth, garlic, butter, Italian parsley 14

### **Soup Salads and Sandwiches**

- Tomato Bisque** 5.50 add Oregon Dungeness crab 3  
**Bread & Roses Grilled Bread with Rogue Cheddar & Tomato Bisque** 9 add Oregon Dungeness Crab 3  
**Beet Salad** - Sylvan Ridge Muscat vinaigrette, River's Edge Chevre and candied Oregon hazelnuts 8  
**McK Ranch Burger** - Served medium, Bread Stop bun, tomato, lettuce and marinated red onion with fries 10  
add Rogue Crater Lake blue or sharp cheddar 1 add alder smoked pepper bacon 2  
**House Made Vegeburger** - Bread Stop bun, Juniper Grove feta spread, cucumber, tomato, tahini dressing, balsamic vinegar, Asian slaw or fries 10

### **Grilled Oregon Seafood**

- Fish & Chips** - Panko crusted Rock fish, tartar or smoky paprika sauce, Asian slaw 13  
**Oregon Dungeness Crab Cakes** - capered remoulade & house greens 2 for 14 or 3 for 20  
**Grilled Yaquina Bay Oysters** - Panko crusted, smoky paprika or tartar & house greens or fries 12

### **Dinner**

- Fresh Dover Sole**- wrapped over Oregon Dungeness crab and bay shrimp with a O'Reilly Pinot Gris cream reduction. Served with 3 heirloom rice blend, seasonal vegetable, house greens and artisan sour 23  
**Oregon Albacore Tuna**- Sashimi grade tuna wrapped in alder smoked pepper bacon or naked seared rare. Served on a baby spinach salad with mango chutney dressing, and our 3 heirloom rice blend. Small tomato bisque and artisan sour 24  
**NW Rib Eye Steak** - 10 ounce Certified Angus beef with Rogue Blue Cheese butter or chimichurri.  
Served with smashed potatoes with celery root and basil butter, seasonal vegetable, house greens and artisan sour 25  
**3 Meatloaf** - Grass fed and grass finished McK ranch beef, Sudan Farm lamb, and Carlton Farms pork, smashed potatoes with celery root and basil butter 14  
**Draper Valley Chicken Piccata** - lemon, capers, Italian parsley. Served with smashed potatoes with celery root and basil butter, seasonal vegetable, house greens and artisan sour 18  
**Vegetable Tagliolini** - fresh pasta with shallot, zucchini, grape tomato, button mushrooms and a touch of cream. Served with house greens and artisan sour 17  
**Ona Tagliolini**- fresh pasta with Manila Clams, zucchini, shallots, grape tomato and a touch of cream. Served with house greens and artisan sour 22