

— FOR THE TABLE —

Bread & Butter ...\$12 café olli artisan bread, cultured butter	Meat & Cheese ...\$26 cured meats, cheeses, house preserves, rosemary crackers
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— STARTERS —

Half Dozen Oysters\$28 verjus mignonette, fresh horseradish, cocktail sauce
Crudo ^(GF)\$23 hiramasa, stone fruit, finger lime, caper dashi
Fried Calamari Persillade\$13 shishito peppers, tartar sauce
Pomme Frites\$13 comté cheese, black garlic aioli

— SOUPS & GREENS —

Shrimp Bisque\$13 clams, sofrito, cheese swirl, crème fraiche
Farm Salad\$13 fram greens, fennel, radish, feta cheese, apples, herb dijon vinaigrette add chicken +\$15
Little Gem Caesar\$14 comté cheese, anchovies, croutons
Beet Salad ^(GF)\$15 watermelon, chèvre, pine nut vinaigrette, espelette macha



— MAINS —



Eggplant Provencal ^(V)\$25 heirloom tomatoes, freekeh, cucumber, dill, vierge sauce
Roasted Sole ^(GF)\$31 sole, jimmy nardello chermoula, greens, turnips, beurre blanc
Rotisserie Chicken ^(GF)\$34 carrot escabeche, roasted potatoes, jimmy nardello peppers, sauce ravigote
Ravioli de Dauphiné ^(V)\$26 crème fraiche, chanterelles, purslane
Roasted Sirloin\$35 crème fraiche au poivre, pomme frites
Heathman Burger\$24 caramelized onion, lettuce, smoked cheddar, pomme frites, brioche bun add bacon +\$4

*these items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

SIGNATURE COCKTAILS

The Fall Old-Fashioned\$15 applejack brandy, frangelico, walnut bitters	Blackberry Margarita\$15 reposado tequila, cointreau, blackberry, lime	Empress Gimlet\$16 empress gin, st. germain, lemon
A Moonless Night\$16 maker’s mark, punt e mes sweet vermouth, aztec chocolate bitters, orange bitters, cherry	Fallen Petals\$16 amaro nonino, campari, grapefruit, rosé wine, lime	Copper & Clove\$17 monkey shoulder scotch, averna amaro, st. elizabeth’s allspice, apple, angostura bitters, lemon

SPIRIT FREE

Mai Tai\$10 Altitude Beverages Bend, OR	N/A Beer \$10 Best Day Brewing
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WINE

SPARKLING

Prosecco Coppolla Italy\$14	\$40
Brut Argyle Dundee, Oregon\$15	\$60

WHITE & PINK

House White Rotating Selection\$13	\$52
Rosé Day Wines Willamette Valley, Oregon\$15	\$60
Sauvignon Blanc Goose Ridge Washington\$16	\$56

RED

House Red Rotating Selection\$13	\$50
Cabernet Sauvignon Goose Ridge Washington\$14	\$56
Red Blend Vital the Given Columbia Valley.....\$17	\$60

BEER & CIDER

Hefeweizen Occidental Portland, OR.....\$9 70% wheat, lightly hopped with german hollertauer, dry, ABV 4.7%
Pilsner Breakside Brewing Portland, OR\$8 herbal, spicy, bready, crisp, ABV 5%
Power Jam Pale Gigantic Portland, OR.....\$9 sponsoring the rose city rollers roller derby team, ABV 5%
Porter Level Brewing Portland, OR\$9 full bodied, toffee, chocolate, subtle roast, ABV 5.5%
Dry Cider Baumans Gervais, OR\$10 local apples, back sweetened with juice, ABV 5.5%
Northwest Red Buoy Brewing Astoria, OR\$9 malt sweetness, hop bitterness, medium body, ABV 6.7%
IPA 10 Barrel Portland, OR.....\$10 citrusy, piney, light malt aroma, medium bodied, ABV 6.8%
Hazy IPA Fort George Astoria, OR.....\$10 magnetic fields, citra hops, white wheat, juice, ABV 7.0 %