

— STARTERS —

Half Dozen Oysters *	\$28
verjus mignonette, fresh horseradish, cocktail sauce	
Fried Calamari Persillade	\$16
shishito peppers, house tartar sauce	
Pomme Frites	\$13
comté cheese, black garlic aioli	
Chickpea Socca Flatbread	\$14
roasted squash, prosciutto, fromage blanc, balsamic glaze	

— SOUPS & GREENS —

Shrimp Bisque	\$13
clams, sofrito, cheese swirl, crème fraiche	
French Onion Soup	\$12
gruyère, croutons, chives	
Farm Salad	\$13
farm greens, fennel, roasted squash, apples, candied pecans, feta, herb-dijon vinaigrette	
add grilled chicken +\$12	
Little Gem Caesar *	\$14
comté cheese, anchovies, croutons, house caesar dressing	

— SANDWICHES —

Served with choice of cup of soup or side salad

Smoked Pork Loin Sandwich (or Jambon Beurre) *	\$19
dijonnaise, pickles, toasted baguette	
Heathman Burger *	\$24
smoked cheddar, caramelized onion, lettuce, pomme frites, brioche bun	
add bacon +\$4	



— ENTRÉES —



Pan-Seared Salmon *	\$26
beurre blanc, celeriac purée, braised leeks	
Duck Ragù Tagliatelle	\$24
braised duck, fresh tagliatelle, comté, sage	
Truffle Macaroni au Gratin	\$18
cavatappi pasta, caramelized onion, truffle cream sauce, toasted breadcrumbs	

*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 %