

## Oysters\*

mezcal mignonette, chili salt ..... *half dozen*/\$18  
*dozen*/\$36

**Baguette** butter, flake salt .....\$5.50

## Oeufs en Mayonnaise\*

trout roe, bacon, roasted garlic, smoky maple..... \$10.50

## Prosciutto Wrapped Pork Terrine

spicy salami, giardiniera, tomato jam .....\$12

## Smoked Salmon Dip

caviar crème fraîche, maple BBQ wontons.....\$18.50

## Chicory Salad

orange miso, daikon, fromage blanc .....\$12.50

## Market Greens Salad

herbes de provence, crunchy quinoa, radish ..... \$11

## Foie Gras Dumplings

peanut vinaigrette, fig jam, sage snow ..... \$22.50

## Fried Chicken Wings

truffle honey mustard.....\$17.50

**Garlic Fries** chermoula ketchup, asiago.....\$7.50

## Beets & Habanadas

nasturtium yogurt, pumpernickel chili crunch .....\$12

## Spaghetti Squash Gratin

parmesan, gruyère, black truffle .....\$15.50

## Steam Burger\*

pickles, onion, mustard, american cheese.....\$5.50/ea  
*-or- 6 for .* ..... \$30

## Duck Stack\*

pancakes, duck gravy, tabasco onions, duck egg.....\$18.50  
*add seared foie gras* ..... \$15

## Butter Roasted Salmon

smoked mussel, chestnut cream, holy basil ..... \$27

## Duck Frites\*

peppercorn demi, goat cheese butter, bacon, fries .....\$31

## Risotto Stuffed Pepper

chanterelle, persimmon, delicata squash.....\$21

## Dessert

### Paris-Brest

brie brûlée, apple, sticky pecans .....\$12.50

### Pine Nut Buster Parfait

vanilla soft-serve, pine cone fudge, pine nut butter.. \$11.50

### Crunch Berry Parfait

vanilla soft serve, berries, cereal crunch ..... \$10.50

### Vanilla Soft Serve

.....\$5  
*add peanut butter fun cone* ..... \$2

### Funfetti Pancakes

strawberry sauce, whipped cream..... \$8.50

## Digestifs

### Amaro

(herbal liqueur) .....  
Amaro dell Etna, Braulio, Cynar, Fernet Branca, , Averna, .  
Montenegro, Nardini Amaro, Ramazzotti, Amaro Nonino,  
Cio Ciaro

### Clear Creek

(local brandies made in Hood River, OR) .....  
Blue Plum Brandy, Douglas Fir Brandy, Pear Brandy,  
Muscat Grappa

*\*Eating undercooked or raw meat, unpasteurized eggs or seafood can cause illness. Many dishes include ingredients not listed on the menu. Please let us know if you have any food allergies or sensitivities. Oysters are served raw, burgers and steaks are cooked to order.*

*For parties of 6 or larger a 20% service fee will be added.  
While multiple payments are allowed, checks cannot be split.*

# Canard

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