

Lunch

Monday thru Friday 11:30-4

Oysters*

mignonette, green chile juice..... \$18 half/\$36 dozen

Oeufs en Mayonnaise*

trout roe, bacon, roasted garlic, smoky maple\$8

Ham Wrapped Pork & Pepperoni Terrine

pineapple-jalapeño chutney, petit caesar.....\$9

Albacore Tartare*

edamame guac, chili-citrus relish, wonton chips. \$16

Mandarin Treviso Caesar Salad.\$11

Ham Jam Sandwich

prosciutto, goat cheese butter, jam\$8

Crispy Calamari Banh Mi

liver mousse toast, jalapeño, chili mayo. \$12

Garlic Fries

Gouda, chili, green goddess\$6

Market Green Salad

crunchy quinoa, honey herbs-de-Provence\$7

Roasted Brussels Sprouts

squash-peanut sauce, red curry vin, mint.....\$10

Honey Walnut Beets

goat cheese, grapefruit, roasted garlic, basil..... \$12

Omelette*

goat cheese, fines herbs\$7
add fresh shaved black truffle...\$10

Quinoa Veggie Bowl

carrot harrisa, avocado, cucumber raita.....\$10
add egg or chorizo... \$2

Steam Burger*

pickles, onion, mustard, American.....\$6ea

Wasabi Fried Chicken Sandwich*

egg salad, chili mayo, daikon pickles.....\$12

Duck Stack*

pancakes, duck gravy, tabasco onions, duck egg.. \$16
add seared foie gras...\$15

Fried Mac & Cheese

creamed mushrooms, portobellos, truffle vin.....\$18

Chocolate Banana Cream Pie.....\$10

Paris Brest

salted caramel cream, spiced apples, gruyère streusel.....\$10

Peanut Butter Fun Cone

your choice of soft-serve\$6

Soft Serve

vanilla, flavor of the day or swirl.....\$4

Coffee, Tea & Soda

Single Origin Drip Coffee \$3

Espresso\$3.25

Latte \$4.5

Cappuccino \$4.5

Macchiato.....\$4

Soda.....\$3.5

Coke, Diet Coke, Sprite, Ginger Ale, Ginger Beer, Tonic

Steven Smith Tea\$4

Kandy, Bergamot, Jasmine, White, Mint, Meadow, Iced

Juice \$4.5

Orange, Grapefruit, Pineapple, Tomato, Lemonade

Topo Chico Sparkling Mineral Water \$4

Day Drinks

Champagne Cocktail

Sparkling Wine, Bitters, Raw Sugar, Lemon Oil.....\$9

Japanese High Ball

Japanese Whiskey, Sparkling Mineral Water..... \$12

Gin Rickey

London Dry Gin, Tart Lime, Soda Water\$9

Bottled Cocktails

Breakfast of Champions

Gin, Dry Vermouth, Caper Brine, Celery Bitters... \$10

Boulevardier

Bourbon, Campari, Sweet Vermouth\$11

Sazerac

Rye Whiskey, Peychaud's Bitters, Absinthe\$11

Beer

Buoy Czech Pilsner, Astoria OR, 12oz.....\$6

Montucky Cold Snack Lager, La Crosse WI, 12oz.....\$4

Double Mtn Fresh Hop Red, Hood River OR, 16.9oz.....\$10

Crux Cast Out IPA, Bend OR, 12oz.....\$6

pFriem Belgian Strong Dark, Hood River OR, 375ml.....\$12

Fort George Cavatica Stout, Astoria OR, 16oz.....\$8

Two Towns Brightcider, Corvallis OR, 12oz\$6

Clausthaler Dry Hopped Non-Alcoholic, Germany, 12oz....\$5

Canard

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