



SPRING COCKTAILS

MENU BY
HANNAH LOOP

Lucky Cricket Martini

Walter Collective gin, fermented celery & fennel brine,
Dolin Dry vermouth | 16

A Shrubbery

Reyka vodka, strawberry-rhubarb-vanilla shrub,
soda, Thai basil | 14

Queen of Springtime

Clairin Sajous rum, Havana Club blanco rum,
lemongrass-lime cordial, tarragon oil | 16

Remontada

Fresno chili oil-washed Cazadorez reposado tequila,
passion fruit, lime, blue agave | 17

Spruce Almighty

Bombay dry gin, toasted fennel seed-lemon cordial,
spruce tip honey, soda | 15

Manarola Spritz

Aperol, Montenegro, Del Meguay Vida Mezcal,
orange cream citrate bitters, sparkling rosé | 15

Be Kind, Unwind

Suntory Toki Japanese whisky, tamarind ginger honey,
lemon, Licor 43 | 17

Luxury Goods

Sazerac rye, Carpano Antica, Salers Apertif,
chamomile-infused Lillet blanc, saline | 20

Exit Music (N/A)

Giffard Apertif, Divina verjus, lemon, soda | 11

Fizzy Business (N/A)

Strawberry-rhubarb-vanilla shrub, soda | 9

SOUP, SALADS, BREAD & CHEESE

Sourdough Country Loaf

Whipped butter with fermented ember honey, herbs, & spices | 9

French Onion Soup

Sourdough croutons, gruyère | 9

Little Gem Wedges

Radish, fermented turnip, castelvetrano olive, bread crumbs, charred lemon, chive oil, creamy sunflower seed vinaigrette VG | 14

Seared Oregon Albacore & Fennel

Frisée, fennel bulb, arugula, pickled onion, cured yolk, miso mustard GF | 19

Savory Black Pepper Cheesecake

Serrano ham, carrot & walnut soil, dandelion greens, fruit salsa GF | 16

Oysters on the Half Shell

half dozen | 22

dozen | 40

Mignonette & lime juice infused with green chili & cilantro

Inquire for today's variety

VEGETABLE DISHES

Kennebec Fries & Aioli GF | 9

Ssamjang-Glazed Beets

Shallot, enoki mushroom, fermented mushroom powder, charred kale & nori oil GF, VG | 12

Pickles, Yogurt, & Fermented Ember Honey

Various ferments, house-cultured yogurt, herbs, flowers, honey seasoned with binchotan coals GF | 14

Rose Harissa & Feta-Stuffed Potatoes

Triple-cooked Yukon potatoes, artichoke oil, toasted coriander seeds, oregano GF | 18

Grilled Asparagus & Cucumbers

Fava bean, olive-freekeh salad, basil, mint, pecorino romano | 19

Carrot Juice Cavatelli

Carrot & Red Butte Farms pepper cashew cream, snap pea & arugula pistou VG | 22

MEAT & FISH



Wild Shrimp & Carolina Gold Rice Friters

Yellow curry-scented Anson Mills rice fritters, Thai basil aioli, tamarind-mango-raisin jam | 17

Duck Sausage Dumplings

Arbol chili & tamari sauce, pickled radish, scallion, toasted sesame, crispy onion | 16

Fresh Seafood

Inquire for today's preparation | **market price**

Sourdough-Crusted Pork Chop

Art Bop Brewing dubbel mustard cream, pickled rye berries, English peas, lardon, sunflower sprouts | 37

38° North Farms Duck Breast

Braised fennel, dry-cured chorizo, garbanzo beans, fines herbes, dill butter | 42

Ribeye

Garlic butter-basted 16oz ribeye, potato-leek potatoes, asparagus, braised leeks, watercress, red wine jus finished with smoked oyster butter GF | 65

SPRING

Harlan Brooks. **CHEF / PROPRIETOR**

Zack Karr. **CHEF DE CUISINE**

Andrea Johnson. **SERVICE DIRECTOR**

20% gratuity will be added to parties of 6 or more.

The consumption of raw or undercooked foods may increase your risk of foodborne illness.

GF- Gluten Free — prepared with gluten free ingredients; however, our kitchen is not gluten free. Please inform your server of any allergies.
VG- Vegan — prepared with vegan ingredients.



WINE BY THE GLASS

House Red | 12 / 42

House White | 12 / 42

Sparkling Rosé

Cantina di Carpi 'Notte Rosa' Brut Rosé,
Modena DOC, Italy NV | 12 / 45

Champagne (half-bottle)

R.Dumont et Fils 'Tradition' Brut,
Champagne, France NV 375ml | 39

Sauvignon Blanc

La chapiniere, Touraine,
Val de Loire, France 2022 | 13 / 44

Chenin Blanc

Land Mass 'St. Morand Vineyard',
Rogue Valley, Oregon 2022 | 15 / 54

Marsanne / Roussanne / Viognier

Weisinger 'MRV', Rogue Valley, Oregon 2022 | 17 / 62

Chardonnay

Goldschmidt Vineyards 'Singing Tree'
Russian River Valley, California 2022 | 16 / 58

Rosé of Grenache

Goldback, Rogue Valley, Oregon 2023 | 14 / 48

Pinot Noir

Purple Hands 'Lone Oak Ranch',
Willamette Valley, Oregon 2022 | 17 / 62

Tempranillo

Upper Five, Rogue Valley, Oregon 2018 | 16 / 58

Mencia

Descendientes de José Palacios 'Pétalos',
Bierzo, Spain 2021 | 15 / 54

Cabernet Sauvignon

Pamplin Family Winery 'JRG',
Columbia Valley, Washington 2019 | 16 / 58

BEVERAGES & WATERS

Water

Castle Rock, Mt. Shasta Spring Water
Sparkling or Still | 9

RC Cola / Sprite / Root Beer | 6

Lemonade | 5

Ginger Beer | 7

Hard Cider | 6

Crux N/A Hazy IPA | 6