

DAILY MENU

The daily menu is available daily from 11:00 am - 6:00 pm.
Please order at the Tasting Bar.

FEATURED PAIRING

Steelhead with White Beans and Kale | \$19

lemon-thyme plank roasted steelhead, white bean,
tomato, basil, caper, lacinato kale

Pairing Suggestion: 2014 Bernau Block Pinot Noir

Scratch Soup of the Day | \$10

Hot Dungeness Crab Dip | \$14

artichoke hearts, green chilies, onions, tortilla chips

Pairing Suggestion: 2015 Pinot Gris

Olive Board | \$16

assorted cured olives, peppers and tapenade,
rosemary olive oil, sliced baguette

Pairing Suggestion: 2011 Griffin Creek Merlot

Charcuterie Board | \$19

assorted local and imported cured meats,
house pickles, cracker breads

Pairing Suggestion: 2012 Tualatin Estate Pinot Noir

Cheese Board | \$19

assorted local cheeses from creameries within the greater willamette valley,
toasted almonds, pickled grapes, fruit preserves, cracker breads

Pairing Suggestion: 2015 Estate Chardonnay

Spring Harvest Salad | \$15

peas, radish, bay shrimp, haricot verts, frisee, baby greens, pea tendrils,
shaved parmesan, preserved meyer lemon and tarragon vinaigrette | add chicken \$3

Pairing Suggestion: 2016 Estate Rosé of Pinot Noir

Artichoke and Feta Ravioli | \$16

garlic cream sauce, artichoke hearts, kalamata olives,
tomato, basil | add smoked steelhead \$3

Pairing Suggestion: 2015 Pinot Blanc

Pepper Bacon Burger | \$18

½ lb american wagyu beef, tillamook white cheddar cheese, arugula, frizzled onions,
Whole Cluster onion jam, sea salt potato bun and blue cheese fries

Pairing Suggestion: 2015 Estate Pinot Noir

Anderson Ranch Lamb Loin Chop | \$25

Limited Quantity Daily

saffron risotto, sauteed lacinato kale, white wine and dijon-herb crust

Pairing Suggestion: 2013 Dundee Hills, AVA Series Pinot Noir

DESSERTS

Mason Jar Vanilla Creme Brulee | \$8

Pairing Suggestion: 2015 Tualatin Estate Semi-Sparkling Muscat

KIDS MENU

*** Grilled Cheese | \$5**

french fries

*** Pasta | \$5**

pasta with butter and parmesan

Oregon Rain Bottled Water | 1.25

San Pellegrino Limonata & Aranciata | 2

Burst's Chocolate Truffles | 2

Golden Brew Organic Green & Black Tea | 3

Oregon Craft Beer | 3

**Denotes item cannot be made gluten free*