



## Starts

**Oregano Fry Bread - 4**

*basil crème fraiche and tomato puree*

**Soup of the Day - 3/5**

*with fresh grand central bread*

**Smoked Whitefish Spread - 6/9**

*pickled vegetables, dijon-horseradish sauce and crackers*

**Cheese Platter - 12**

*rogue valley blue cheese, tillamook vintage white cheddar, brie, alsea acres chevre, roasted garlic, house cured bacon, fresh fruit and red wine caramel*

**Ginger Sake Mussels - 10**

*shallot, garlic, basil and cilantro*

**Chicken Paté - 7**

*onion apple jam and pear mustard with bread and crackers*

**Basil and Garlic Chili Prawn Skewers - 9**

*nappa cabbage slaw and coconut cashew sauce*

**Ahi Tuna Trio - 12**

*sashimi, tartar and sesame seared with seaweed salad, sweet soy and wasabi mayo  
sustainable hand caught ahi*

**Charcuterie Plate - 13**

*pate, genoa, copa, sopresata, harissa olives, red pepper aioli,  
roasted peppers and grand central bread*

## Salads

**Field Greens - 4/7**

*millennium farms greens with house sherry vinaigrette*

**Roasted Red Pepper and Parmesan - 5/8**

*baby greens tossed in roasted red pepper vinaigrette topped with parmesan and pine nuts*

**Old House Dahlia Salad - 5/8**

*shaved dahlia tubers, fennel, pears, citrus and spicy greens in cranberry vinaigrette*

**Apple and Beet Salad - 8**

*rogue blue cheese, roasted beets, washington apples, walnuts and sherry vinaigrette*

**Greek Salad - 8**

*spinach, marinated onions, olives, cucumber and tomato in a creamy feta and oregano dressing*

**Chicken Salad with Crispy Bacon - 10**

*chopped green leaf lettuce, pulled chicken, radish, snap peas, avocado,  
cherry tomatoes and garlic croutons tossed with blue cheese or ranch dressing*

**Caesar Salad - 5/8**

*whole leaf romaine, house caesar dressing and fried wontons*

**Smoked Trout Salad - 10**

*house smoked trout, peppery greens, egg, green beans, potato, olives in a creamy kalamata dressing*

## Dinner

**Catch of the Day - 13**

*paprika dusted with potato pancake, wilted peppery greens and sorrel aioli*

**Chicken Fried Chicken - 10**

*panko crusted, all natural draper valley farms thigh, zucchini, yellow squash and basil sauté with sweet potato hash*

**Grilled Pepper Steak and Pasta - 14**

*pink peppercorn rubbed 7oz cascade natural sirloin with garlic cream linguini, mushrooms and snap peas*

**Trout Piccata - 11**

*oven roasted vegetables with fennel and saffron rice*

**Four Horsemen Pulled Pork Sandwich - 9**

*braised pork shoulder, pulled and tossed in our 4 chili hot sauce, topped with creamy  
coleslaw on grand central ciabatta, served with sweet potato fries*

**St. Louis Style Pork Ribs - 10**

*dry rub roasted, square cut pork ribs with "the O" black peppercorn whiskey bbq sauce and sweet corn succotash*

**Grilled Prawn Skewers - 11**

*melon, mint and ginger salad, coconut rice with a cashew curry sauce*

**Quinoa-Mushroom Veggie Burger - 8**

*house made, served with fries; add cheese - 1*

**Burger Burger - 8**

*6 oz. cascade natural beef with fries; add cheese - 1*

**Oven Roasted Pork Tenderloin - 11**

*in apple quajillo sauce with seared polenta cakes and mustard greens*

