

Starts.....

• additional bread .50 slice

Oregano Fry Bread - 7 basil crème fraiche & tomato puree

Soup of the Day - 4/6 ask your server for today's selection

Mussels Diabla - 16 spicy white wine, garlic & tomato broth (....also available in a ginger sake broth)

Chicken Paté - 10 prosciutto wrapped with apple onion jam, pear mustard, bread & crackers

Cheese Platter - 17 rogue blue cheese, face rock cheddar, brie, portland creamery goat, rotating selection, roasted garlic, bacon skewers, seasonal fruit, red wine caramel & grand central baguette

Sesame-Sweet Chili Glazed Chicken Wings - 8 hot mustard, green onion & peanuts served over slaw

Basil and Garlic Prawn Skewers - 12

basil, chili and garlic prawns, napa cabbage-bell pepper slaw & coconut cashew sauce

Citrus Chili Shrimp Ceviche - 11

orange, grapefruit, radish, avocado, lime, cilantro, green onion, bell pepper & tomato served with fresh tortilla chips

Salads.....

proudly serving Millennium Farms organic greens • add pulled or crispy chicken - \$5

Field Greens - 6/9

fried shallots & cherry tomatoes in house sherry vinaigrette

Caesar Salad - 6/9

whole leaf romaine, house caesar dressing, red bell pepper & fried wontons

Black Kale Salad - 8/11 purple cabbage, shaved carrots, dried cranberries & sunflower seeds in a honey-lemon vinaigrette topped with parmesan cheese

Apple and Beet Salad - 11

rogue blue cheese, roasted beets, washington apples, hazelnuts over field greens & sherry vinaigrette

Chicken Salad with Crispy Bacon - 13 chopped green leaf lettuce, pulled chicken, shaved radish, roasted corn, crispy bacon, snap peas, cherry tomatoes & garlic croutons tossed with blue cheese or ranch dressing

Sesame Chili Chicken Salad - 13 crispy rice noodles, napa cabbage, bell pepper, green leaf lettuce, fresh citrus, onions, cilantro & sesame seeds in a creamy sweet chili dressing

Smoked Salmon Salad - 15 house smoked salmon, peppery greens, green beans, egg, potatoes, olives, fennel & bell pepper in a creamy kalamata olive dressing

**we appreciate you very much!
tables are very limited due to social distancing
please limit your stay**

Main
proudly serving Portland Ketchup • sub soup, salad or sweet potato fries - \$2

Lamb Burger* - 14 reister farms grass fed lamb, portland creamery goat cheese, roasted red peppers, pickled onions & red pepper aioli with fries

Quinoa-Mushroom Veggie Burger - 10
vegan upon request, served with fries • add cheese - 1

Burger Burger* - 13
6oz. braveheart black angus beef with fries • add cheese - 1

Chipotle Elk Burger* - 15
6oz. durham ranch elk patty, crispy onions, pepper jack cheese & chipotle mayo, with fries

Panko Crusted Fish and Chips - 15
remoulade, cocktail sauce, napa cabbage-bell pepper slaw & fries

Slaw Dog - 11 local zenner jalapeno cheddar frank on a hoagie topped with napa cabbage-bell pepper slaw, served with stone ground mustard & fries

Bourbon BBQ Pulled Pork Sandwich - 12
braised carlton farms pork topped with napa cabbage-bell pepper slaw on ciabatta with fries

Reuben - 11
pastrami, swiss cheese, thousand island & sauerkraut on grand central rye

Grilled Cheese - 9
tillamook cheddar cheese on grand central como • add bacon - 2

Peppered Bacon Turkey Club - 12
oven roasted turkey, peppered bacon, lettuce, tomato, swiss & mayo stacked high on toasted grand central como

Blackened Fish Tacos - 8
chipotle sauce & napa cabbage-bell pepper slaw on local corn tortillas topped with cilantro, served ala carte

Andouille Mac N' Cheese - 15 creamy tillamook cheddar & provolone sauce, broccoli & andouille sausage with garlic-panko parmesan crust

Chicken Fried Chicken - 17
panko coated cascade natural thigh with brussels sprouts, mashed potatoes & gravy

10oz New York Strip* - 20
braveheart black angus beef, chimichurri, green beans & fingerling potatoes

Catch of the Day* - 19 paprika dusted with potato pancakes, sautéed peppery greens & sorrel aioli

Sweet

Warm Chocolate Brownie - 7
caramel sauce and vanilla ice cream (gluten free)

Cinnamon- Sugar Bread pudding - 7
bourbon caramel sauce and vanilla ice cream

*consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
** menu items may contain or come in contact with wheat/gluten, milk, eggs,peanuts, treenuts, fish, shellfish, and soy **