

## Starts

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**Oregano Fry Bread - 6** basil crème fraiche & tomato puree

**Soup of the Day - 4/6** with fresh grand central bread

**Sesame-Sweet Chili Glazed Chicken Wings - 6** with hot mustard, green onion & peanuts served over slaw

**Oysters on the Half Shell\* - 14** per half doz. • **26** per dozen (available 4pm-10pm)

*Nevor shellfish farms, Netarts Bay, Oregon: owned & operated by Travis Oja habanero-cilantro mignonette & blood orange champagne granita*

**Smoked Fish Platter - 15** cold smoked salmon lox, smoked whitefish spread, kippered white king salmon, pickled vegetables, dijon-horseradish sauce, hard boiled egg, bread & crackers

**Cheese Platter - 15** rogue blue cheese, face rock cheddar, brie, portland creamery goat, rotating selection, roasted garlic, bacon skewers, seasonal fruit, red wine caramel & grand central baguette

**Basil and Garlic Prawn Skewers - 12**

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

**Mediterranean Platter - 13** pita, house made hummus, local hazelnuts, olives, roasted red pepper, marinated red onions, cucumber, tomato, pepperoncini & harissa

**Mussels Diabla - 14** 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

**Citrus Chili Shrimp Ceviche - 11**

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

**Charcuterie Plate - 15**

*paté, napoli, copa, schiacciata piccante, finocchiona, harissa olives, red pepper aioli, peppers & grand central bread*

## Starter Salads

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*proudly serving Millennium Farms organic greens • add chicken: pulled, crispy or grilled - \$4*

**Field Greens - 5/8**

*fried shallots & cherry tomatoes in house sherry vinaigrette*

**Caesar Salad - 6/9**

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

**Old House Dahlia Salad - 8/11**

*shaved dahlia tubers, fennel, fresh citrus, pears, & candied almonds in a cranberry vinaigrette topped with dahlia chips*

**Black Kale Salad - 8/11**

*purple cabbage, shaved carrots, dried cranberries & sunflower seeds in a honey-lemon vinaigrette topped with parmesan cheese*

**there may be an upcharge for substitutions**

**\*\* menu item/ may contain or come in contact with wheat/gluten,milk, eggs, peanut, tree nuts, fish, shellfish, and soy \*\***

## Entree Salads

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*proudly serving Millennium Farms organic greens*

**Apple and Beet Salad - 11** rogue blue cheese, roasted beets, washington apples, walnuts & sherry vinaigrette

**Chicken Salad with Crispy Bacon - 12** 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

**Smoked Trout Salad - 13**

*house smoked trout, peppery greens, green beans, egg, potatoes, olives, fennel & bell pepper in a creamy kalamata olive dressing*

**Sesame Chili Chicken Salad - 12** crispy rice noodles, napa cabbage, bell pepper, green leaf lettuce, fresh citrus, onions, cilantro & sesame seeds in a creamy sweet chili dressing

## Dinner

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*proudly serving Portland Ketchup*

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

**Lamb Burger\* - 14**

*reister farms grass fed lamb, portland creamery goat cheese, roasted red peppers, marinated onions & red pepper aioli with fries*

**Quinoa-Mushroom Veggie Burger - 10** served with fries • add cheese - 1

**Burger Burger\* - 12** 6oz. braveheart black angus beef with fries • add cheese - 1

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

**Four Horsemen Pulled Pork Sandwich - 12**

*braised carlton farms pork topped with napa cabbage-bell pepper slaw on ciabatta, with sweet potato fries choose four chili hot sauce or bourbon bbq sauce*

*following items not available after 10pm*

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**Country Meatloaf - 15**

*sriracha-hoisin glaze with oven roasted brown sugar-butter rainbow carrots, mashed potatoes & gravy*

**Catch of the Day\* - 17** paprika dusted with potato pancake, sauteed peppery greens & sorrel aioli

**Chicken Fried Chicken - 16**

*panko coated cascade natural thigh with bacon braised greens, habanero vinegar, mashed potatoes & gravy*

**Pan Fried Idaho Trout Picatta - 15** seasoned rice flour, white wine lemon caper sauce, broccolini & mushroom wild rice

**Jamaican Jerk Chicken - 15** cascade natural chicken breast with pineapple salsa, coconut black beans & coconut rice

**Andouille Mac N' Cheese - 14**

*creamy tillamook cheddar & provolone sauce with broccoli & andouille sausage with garlic-panko parmesan crust*

**Linguini alla Chicken Bolognese - 16**

*seasoned ground cascade natural chicken, stewed tomatoes, parmesan & basil with grilled bread*

**10oz New York Strip\* - 20** braveheart black angus beef, caramelized onion & mushroom red wine cream, heirloom fingerling potatoes & seared brussels sprouts

**Coconut Snapper - 16** cilantro, lime, coconut milk & garlic marinade with coconut black beans & coconut rice

**\* consuming raw or under-cooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness**

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