

Starts.....

Oregano Fry Bread - 5 basil crème fraiche and tomato puree

Soup of the Day - 3/5 with fresh grand central bread

Smoked Fish Platter - 14 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, briar rose goat, rotating selection, roasted garlic, cured bacon, seasonal fruit, red wine caramel & grand central baguette

Basil and Garlic Prawn Skewers - 11

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 and harissa

Mussels Diabla - 14 spicy white wine, garlic & tomato broth (....also available in a ginger sake broth)

Chicken Paté - 9 prosciutto wrapped with apple onion jam, pear mustard, bread & crackers

Citrus Chili Shrimp Ceviche - 10

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.....

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

Field Greens - 4/7

fried shallots & cherry tomatoes in house sherry vinaigrette

Caesar Salad - 5/8

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

Old House Dahlia Salad - 7/10

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

Black Kale Salad - 7/10

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

Entree Salads.....

proudly serving Millenium Farms organic greens

Apple and Beet Salad - 10 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

Sandos and Such.....

proudly serving Portland Ketchup • served with fries, sub soup, salad or sweet potato fries - \$1

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

Chicken Curry Salad Wrap - 10 chicken curry salad with cashews, apples, raisins & green leaf lettuce in a flour tortilla

Buffalo Chicken Caesar Wrap - 10 warm pulled chicken tossed in buffalo sauce, topped with caesar dressing, romaine lettuce, onion, tomato & bleu cheese crumbles in a flour tortilla

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

Peppered Bacon Turkey Club - 11

oven roasted turkey, peppered bacon, lettuce, tomato, swiss & mayo stacked high on toasted grand central bread

Slaw Dog - 10 local zenner jalapeno cheddar frank on a hoagie topped with napa cabbage-bell pepper slaw, served with stone ground mustard

Four Horsemen Pulled Pork Sandwich - 12 braised carlton farms pork with napa cabbage-bell pepper coleslaw on ciabatta, choose four chili hot sauce or bourbon bbq sauce

Quinoa-Mushroom Veggie Burger - 9 vegan patty • add cheese -1

Burger Burger* - 12 6 oz. cascade natural beef • add cheese - 1 • add bacon - 2

Lamb Burger* - 14

anderson ranch lamb, brier rose goat cheese, roasted red peppers, marinated onions & red pepper aioli

Chipotle Elk Burger* - 13 6oz. elk patty with crispy onions, pepper jack cheese & chipotle mayo

Panko Crusted Fish and Chips - 14 remoulade, cocktail sauce & napa cabbage-bell pepper coleslaw

there may be an upcharge for substitutions

seating is limited, please be courteous of others waiting. AKA no camping please

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