

DINNER

STARTERS

Biscuit Board 6

Three scratch buttermilk biscuits with honey butter and raspberry jam

Salmon Cakes 10 (gf)

Served with a side of tangy remoulade

Lazarus 9

Black beans, jalapeño, sweet potato, raspberry jam, and sharp cheddar in a grilled flour tortilla, served with a side of chipotle aioli

Artichoke Dip 8

Artichoke heart dip baked with parmesan and served with crostini and lemon

Fish Tacos 7

Two blackened cod tacos with jalapeño-cilantro creme fraiche, red cabbage salsa, cotija, radish & lime

Cheesy Polenta 5 (gf)

Sharp cheddar, creamed polenta

SIDES

Roasted Red Potatoes 7 (gf)

Roasted red bliss potatoes tossed with lemon-shallot vinaigrette, served with feta-buttermilk dipping sauce

Seasonal Greens 7 (gf)

Fresh greens sautéed with shallots, garlic, and white wine

Asparagus 7 (gf)

Asparagus sautéed in butter, tossed in lemon-shallot vinaigrette

Coconut Rice 5 (v/gf)

Jasmine rice with sweet coconut milk and chili flakes

Mac-n-Cheese

Baked cavatappi tossed in a three-cheese sauce, topped with seasoned crouton crumbles

Dill Pickle 8 *Classic* 6

Sub brown rice noodles (gf) 9/7

SOUP & SALAD

Scratch soup of the day

Cup 4 / Bowl 6

Served with crostini

Side Salad 6

Mixed greens and seasonal veggies tossed with dressing of your choice

Wasabi-blue cheese and toasted Oregon filberts (gf)

Orange-caraway vinaigrette and walnuts (v/gf)

McCobb 15.5 (gf)

Mixed greens, grilled free-range chicken, candied bacon, blue cheese crumbles, avocado, tomato, hard boiled egg, and a side of wasabi-blue cheese dressing

Beet Generation 11 (gf)

Roasted beets coated with pomegranate molasses and red onions, mixed greens, goat cheese, and Oregon hazelnuts. Tossed in our orange-caraway vinaigrette

Add grilled chicken 5

Add grilled salmon 7

SANDWICHES & BURGERS

Served ala carte.

Add soup, salad, or roasted red potatoes 3

Salmon & Spice* 13

Blackened salmon, pepper jack, roasted red peppers, lettuce, pickled red onion, and chipotle aioli on a potato bun

Cheddar Burger* 9

Grass-fed beef or free-range chicken with cheddar, horseradish spread, lettuce, grilled red onion, and dill pickle on a potato bun

add bacon 2.5

Veggie Burger 8

House veggie patty, goat cheese, roasted red peppers, lettuce, red onion, chipotle aioli on a potato bun

Heartless Artichoke 10

Artichoke hearts, mayo, garlic, lemon, parmesan, roasted red peppers, and pepper jack on grilled sourdough

The Forager 10

Sauteéd crimini mushroom, red onion, and garlic with avocado, chipotle aioli and pepper jack on grilled sourdough

ENTRÉES

Coconut Rice & Friends 14 (v/gf)

Blackened tofu, coconut rice, stewed black beans, and avocado, served over a bed of fresh spinach

Sub blackened salmon 4

Sub blackened chicken 2

Baby Beluga 15 (v/gf)

Black beluga lentils, seasonal greens, broccoli, mushroom, sweet potato, roasted garlic, and onion simmered in a yellow curry sauce, served over jasmine rice and fresh spinach. Topped with raisins, peanuts, and avocado

Add blackened salmon 7 Add blackened chicken 5

Captain's Meatloaf 18

Ground beef and Italian sausage meatloaf slathered with a tomato glaze, served with mac-n-cheese and sautéed greens

DOGS

Did you know that Fido eats FREE on Thursday nights after 4pm?!

Fido Food

Chicken & sweet potatoes in a dog bowl 7

Doggie Dessert

House-made peanut butter-banana ice cream with yogurt and a dog biscuit 4

*Burgers are cooked medium unless otherwise specified.

WARNING: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illness. Standing up may increase your risk of falling down.