

DINNER

We are more than happy to substitute ingredients to make your dish vegan and/or gluten free. Substitutions may be subject to an additional charge.

STARTERS

Biscuit Board 6

Three scratch buttermilk biscuits with honey butter and raspberry jam

Salmon Cakes 10 (gf)

Salmon cakes served on a bed of arugula with a side of tangy remoulade sauce

Tacos

One 4 / Two 7 / Three 10 (gf)

Tinga de pollo stewed in tomato, onion, and adobo, topped with pepper jack, avocado, and salsa fresca

Sausage-n-Kraut 11

Andouille, linguisa, and caraway kraut with house mustard sauce

Lazarus 9

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

SIDES

Mini Mac-n-Cheese

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

Mac of the Day 8 Plain 6

Sub brown rice noodles (gf) 9/7

Roasted Red Potatoes 7 (gf)

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

Seasonal Greens 7 (gf)

Rotating greens sautéed with shallots, garlic, and white wine, tossed in a warm tahini-maple dressing

Winter Squash 7 (gf)

Sautéed in butter with sun-dried tomatoes, garlic, and shallots, topped with a balsamic vinegar reduction

Coconut Rice 5 (v/gf)

Jasmine rice with sweet coconut milk and chili flakes

SOUP & SALAD

Scratch soup of the day

Cup 4 Bowl 6

Served with baguette

Side Salad 6

Mixed greens and seasonal veggies tossed with dressing of your choice

Wasabi-blue cheese and hazelnuts (gf)

Ranch and crisp fried onions

Balsamic vinaigrette and almonds (v/gf)

Orange-caraway vinaigrette and candied walnuts (v/gf)

McCobb 15.5 (gf)

Mixed salad greens, grilled free-range chicken, blue cheese, candied bacon, 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 an orange-caraway vinaigrette

Add grilled chicken 5

Add grilled salmon 7

SANDWICHES & BURGERS

Served with kettle chips or coleslaw

Sub soup, mac & cheese, or red potatoes 2.5

Sub salad 3

Heartless Artichoke 12

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

Add roasted chicken 3

San Fran 13

Roasted chicken, bacon, green apple, and blue cheese sauce on grilled sourdough

Meatloaf Sammy 14

Tomato-glazed meatloaf with Shed Spread, provolone, pickled onion fresh arugula on grilled sourdough

Fungus Amongus 12

Sautéed portobello mushroom, red onion, and garlic, reduced in red wine with avocado, chipotle aioli, and pepper jack on grilled sourdough

Build a Bridge Burger* 11

Your choice of beef or house veggie burger, Shed Spread, pickled onion, lettuce, and dill pickle

Bacon 2.5 Tomato 1.5

Grilled onion 1.5 Grilled mushrooms 1.5

Jalapeños .5 Bell peppers 1

Avocado 1.5 Blue cheese 2

Cheddar, pepper jack, or provolone 1.5

Salmon & Spice* 15

Blackened salmon, pepper jack, roasted red peppers, lettuce, pickled red onion, and chipotle aioli

BBQ Chicken Burger* 15

Chicken, bacon, bbq sauce, cheddar, arugula, Shed Spread, and grilled onion

ENTRÉES

Baby Beluga 15 (v/gf)

Black beluga lentils, seasonal greens, 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

Chicken Pot Pie 16

Winter squash, shiitake mushroom, and chicken stew baked in a skillet, nestled under a crisp, buttery crust

Sausage Platter 17

Andouille and linguisa, house mustard sauce, and caraway kraut, served with sautéed greens and red potatoes with a feta-buttermilk sauce

Coconut Rice & Friends 14 (v/gf)

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

Sub blackened salmon 4

Sub blackened chicken 2

Mac-n-Cheese

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

Mac Of The Day 12 Plain 10

sub brown rice noodles (gf) for an additional dollar

*Burgers are cooked medium unless otherwise specified. WARNING: Consumption of under-cooked meat, poultry, eggs, or seafood may increase the risk of foodborne illness. Standing up may increase your risk of falling down.