

EAT

FULL FOOD MENU AVAILABLE 3PM - LATE

LATE NIGHT MENU 10PM -CLOSE (SCROLL DOWN)

DAILY SPECIALS

See chalkboard for today's special

~ B I T E S ~

B ^H BAGUETTE:	
<i>[cold-pressed olive oil, sea salt, baguette]</i>	6
<i>[housemade butter, willamette valley honey, sea salt, baguette]</i>	7
<i>[house ganache, farm fresh chèvre, black lava salt, baguette]</i>	8
HERB ROASTED ALMONDS	6
CASTELVETRANO OLIVES	6
PICKLED EGG <i>[w/ chive, aleppo pepper, crème fraîche + pickled shallot]</i>	6
HOUSEMADE PICKLES <i>[seasonal assort of pickled veg + fruit]</i>	8
SEASONAL AIOLI BOARD*	15
<i>[seasonal vegetable, garlic herb aioli, 8-minute egg]</i>	
FEATURED RICOTTA	6
<i>[roasted bi-color corn, pickled red onion, mint cilantro oil, lime]</i> <i>add grilled bread [2]</i>	

~ G R E E N S ~

B ^H SALAD	14
<i>[butter lettuce, roasted hazelnut, aged provolone, pickled shallot, dijon shallot vinaigrette]</i>	
SEASONAL SALAD	19
<i>[niçoise with gem lettuce, french green bean, heirloom tomato, olive, baby potato, 8-minute egg, tuna, garden herb vinaigrette]</i>	

~ C H E E S E S + C H A R C U T E R I E ~

OUR SIGNATURE CHEESEMONGER BOARDS...

Allow our resident Cheesemongers to pick a custom selection to pair with your beverage.

Pick cheese, meat or combo:

1^{oz}... 8 3^{oz}... 22 5^{oz}... 34

[all of our rotating offerings are seasonal, artisanal and/or farmstead]

~ P L A T E S ~

SEASONAL BURRATA	19
<i>[w/ heirloom tomato, melon, saba, roasted pink peppercorn, garden herb]</i> <i>add grilled bread [2]</i>	
FEATURED VEGETABLE	14
<i>[grilled pattypan squash w/ toasted israeli spices, herbed greek yogurt, fried chickpea]</i>	
FEATURED MEAT	28
<i>[tuscan spiced st. louis rib, treviso, pickled fennel, apricot aioli, toasted cashew]</i>	
TOAST	
<i>[green garbanzo, pea, burrata, mint, seasonal radish, micro sorrel]</i>	18
<i>[seared shrimp, romesco, shaved cucumber, arugula, shallot]</i>	
HOUSE MAC 'N' CHEESE	14
<i>[orecchiette w/ gruyère, cheddar, gouda, truffle oil]</i>	

Served warm on sourdough

~ S A N D W I C H E S ~

PARISIAN <i>[ham, gruyère, house aioli, dijon, herbed greens]</i>	13
SOPPRESSATA <i>[classic italian salami, 9-month aged cheddar, house aioli, dijon, herbed greens]</i>	13
BRIE <i>[w/ savory or sweet seasonal compote, herbed greens]</i>	14
GRILLED CHEESE <i>[w/ tomato jam + house dill pickle]</i>	11

EXTRAS

Grand Central Baguette (3) -- Housemade Crackers (4)
Housemade Butter (2) -- EV Olive Oil (2) -- Willamette Valley Honey (2)
40 Year Aged Balsamic (3) -- Gluten-Free Crackers (4)

~ M O N G E R B O X E S ~

TO-GO ONLY

A seasonal selection of cheese + charcuterie prepared by our in-house team of mongers – choose all cheese, all charcuterie or half of each.

sm...36 med...46 lg...56

SWEETS

BAKER'S CHOICE	MP
HOUSE POT DE CRÈME <i>[rotating selection]</i>	8
HOUSEMADE CHOCOLATE TRUFFLE <i>[rotating selection]</i>	3 ^{each}
3 ^{oz} DESSERT CHEESE BOARD	22

2 oz.
GLASS

~ D E S S E R T W I N E S ~

2014 DOMAINE DE DURBAN MUSCAT DE BEAUMES FR	8
2017 'ÉMOTIONS DE LA TOUR' SAUTERNES FR	14
QUINTA DO INFANTADO DRY WHITE PORT PT	9
2015 RAMOS PINTO L.B.V. PORT PT	12
ANCARANI UVA PESSA IT	12
YALUMBA ANTIQUE TAWNY PORT AU	11
2009 NIEPOORT COLHEITA PORTO PT	15
BROADBENT 5 YEAR MADEIRA PT	9

HAPPY HOUR

* 3–6pm, Daily *

\$1 OFF BEER/CIDER CANS

\$2 OFF WINE GLASS POURS

\$1 OFF FEATURED COCKTAILS

\$5 VERMOUTH ON-TAP

\$5 PICKLED EGG | \$12 SNACK TRIO

\$14 CHEESE BOARD | \$16 CHARCUTERIE BOARD

LATE NIGHT

* 10pm - close *

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HERB ROASTED ALMONDS	6
CASTELVETRANO OLIVES	6
B ^H SALAD	14
<i>[butter lettuce, roasted hazelnut, aged provolone, pickled shallot, vinaigrette]</i>	
HOUSE MAC 'N' CHEESE	14
<i>[orecchiette with gruyère, cheddar, gouda, truffle oil]</i>	
GRILLED CHEESE	11
<i>[w/ tomato jam + house dill pickle]</i>	
PETIT CHEESE BOARD	14
<i>[three unique kinds of cheese selected by our chef]</i>	
PETIT CHARCUTERIE BOARD	16
<i>[three unique charcuterie selected by our chef]</i>	

* According to our good friends at the health department, consuming raw, undercooked, and unpasteurized food items may increase the chance of food borne illness.

A word about the menu:
Subject to rotational change due to seasonal shifts and/or the simple, gyrating whims of the owners.

[We aim to keep it real -- local, sustainable and organic, while always encouraging relationships in our community and environment.]