

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:

[cold-pressed olive oil, sea salt, baguette] 7

[housemade butter, willamette valley honey, sea salt, baguette] 8

[house ganache, farm fresh chèvre, black lava salt, baguette] 8

HERB ROASTED ALMONDS 6

CASTELVETRANO OLIVES 6

PICKLED EGG [w/ chive, aleppo pepper, crème fraîche + pickled shallot] 6

HOUSEMADE PICKLES [seasonal assort of pickled veg + fruit] 8

SEASONAL AIOLI BOARD* 16

[seasonal vegetable, herb aioli, 8-minute egg]

TINNED FISH 16

[smoked sardine, pickle, piparra, piment d'espelette, crostini, cracker]

~ G R E E N S ~

B^H SALAD 14

[butter lettuce, roasted hazelnut, aged provolone, pickled

shallot, dijon vinaigrette]

SEASONAL SALAD 17

[chicory caesar, shaved fennel, meyer lemon, olive oil croutons,

parmesan, anchovy] add boquerones [4]

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

OUR SIGNATURE CHEESEMONGER BOARDS...

With accompaniments + baguette.

Pick cheese, meat or combo:

1^{oz}... 10

3^{oz}... 24

5^{oz}... 36

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

~ P L A T E S ~

SEASONAL BURRATA 19

[w/ charred leek vinaigrette, pickled grape, toasted walnut, dill]

add toasted bread [3]

GRILLED BROCCOLI 14

[w/ dried currant agro dolce, toasted pine nuts, persillade]

TOAST

[browned butter fried egg, house ricotta, kale, sage, saba, parmesan] 17

add jamon serrano [3]

[red wine braised beef, onion jam, horseradish crème fraîche,

mustard greens, radish] 16

NORTHWEST SEAFOOD STEW 26

[alaskan true cod, penn cove mussels, tomato, white wine, *saffron

aioli, grilled bread]

HOUSE MAC 'N' CHEESE 15

[orecchiette w/ gruyère, cheddar, gouda, truffle oil]

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

Served warm on sourdough

PARISIAN [ham, gruyère, house aioli, dijon, herbed greens] 14

SOPPRESSATA [classic italian salami, 9-month aged cheddar,

house aioli, dijon, herbed greens] 14

GRILLED CHEESE [w/ tomato jam + house dill pickle] 12

EXTRAS

Baguette (3) -- Grilled Bread (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 pre-

pared by our in-house team of mongers – choose all

cheese, all charcuterie or half of each.

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

SWEETS

OLIVE OIL CAKE [w/ whipped crème fraîche + citrus] 10

HOUSE POT DE CRÈME [rotating selection] 9

HOUSEMADE CHOCOLATE TRUFFLE [rotating selection] 3 each

3OZ DESSERT CHEESE BOARD 24

3 oz.

GLASS

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

2014 DOMAINE DE DURBAN MUSCAT DE BEAUMES | FR 8

DOMAINE DES RONCES MACVIN DU JURA | FR 13

QUINTA DO INFANTADO DRY WHITE PORT | PT 9

2015 RAMOS PINTO L.B.V. PORT | PT 12

ANCARANI UVA PESSA | IT 12

QUINTA DO INFANTADO TAWNY PORT | PT 10

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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B^H SALAD 14

[butter lettuce, roasted hazelnut, aged provolone, pickled

shallot, dijon vinaigrette]

HOUSE MAC 'N' CHEESE 15

[orecchiette with gruyère, cheddar, gouda, truffle oil]

GRILLED CHEESE 12

[w/ tomato jam + house dill pickle]

PETIT CHEESE BOARD 14

[three unique kinds of cheese selected by our chef]

PETIT CHARCUTERIE BOARD 16

[three unique charcuterie selected by our chef]

* 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.]