

## SNACKS

---

---

### SOFT PRETZELS. 6.

PICK A DIP

- Jalapeño mustard
- IPA beer cheese
- Dill onion

### WARM CHEDDAR CRISPS. 7.

Apple slices, apple chutney & IPA mustard

### DIPS.

ONE 6. TWO 9. THREE 11.

- Hummus with black-pepper flatbread
- Kalamata olive tapenade with focaccia
- Dill onion with potato chips

### CHEF'S PICKLE PLATE. 7.

A selection of the day's pickled fruits & vegetables

## ARRANGED BOARDS

---

---

### DUCK CHARCUTERIE. 16.

Herbed duck sausage, fig jam, IPA mustard, spiced, seared duck breast, & focaccia

### SMOKED STRIPLOIN. 13.

Shaved thin and served atop toasted focaccia with tomato jam, Danish blue cheese & arugula

### GRAVLAX. 14.

Cured Norwegian salmon, pickled egg, black-pepper cracker, onion, cornichons, dill-sour cream

### BAKED GOAT CHEESE & TOMATO JAM. 12.

Spicy tomato jam & herbed focaccia

## TODAY'S SPECIALS

---

---

### NO RESERVATIONS. 23.

Littleneck clams & housemade pork chorizo cooked with a medley of grape tomatoes, leeks, garlic, & white wine in a savory tomato sauce.

For every special ordered, \$2 will be donated to Operation Food Search's Tomato Explosion fundraiser.

### WINE FLIGHT: MOUTON NOIR. 15.

Wines from the 'black sheep' winemaker & sommelier, Andre Mack. These wines focus on specific terroirs in Oregon by sourcing the best fruit possible from the Willamette Valley.

1. LOVE DRUNK ROSE, 2017
2. KNOCK ON WOOD CHARDONNAY, 2015
3. O.P.P. PINOT NOIR, 2015

*DRAFT BEER*

*WINE*

*BOTTLED BEER*

*SPIRITS*