

Appetizer

Six OYSTERS on the Half Shell*(GF) \$24

3 Whiskey Creek (OR), 3 Sunseeker(WA)
aged PEPPER sauce, citrus

Seared Diver Scallop*(GF) \$16

crispy Benton's ham, spicy caramelized carrot
puree,
WILD ONION salsa verde

Crispy Smoked Frog Legs (GF) \$17

pickled onion, marinated black eyed peas, bbq
sauce

Flatbread of the Day \$17

house cured tasso ham, NETTLES, new potato,
pecorino

Entrée

Smoked Idaho Sturgeon (GF) \$38

grilled SPRING ONION & GREEN GARLIC,
crispy FENNEL rice cake, PEA LEAF chimichurri,
MINER'S LETTUCE

Double R Ranch Ribeye (GF) \$60

12oz steak, creamy BABY TURNIP & NETTLE gratin,
spring MUSHROOMS, foie gras butter

Cornmeal Fried Idaho Catfish \$32

butter beans, roasted RADISH, SNAP PEAS,
herb salad, sauce ravigote

Slow Roasted Oregon LAMB (GF) \$35

house milled BLUE CORN hominy grits,
braised spring GREENS, crispy LEEKS,
smoky lamb jus

^^ - Contains Nuts *-Contains Shellfish
SUPPORTING LOCAL

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