

## Starters

**tuscan white bean spread** with grilled peasant levain bread, grand central baking. -three

**calamari** tossed in semolina flour with peppadews, fresh cilantro and roasted poblano aioli\* served on a bed of dressed baby arugula. -nine

**tempura brie** with housemade preserves, baguette and local apples. -nine

**potato pancakes** bourbon-apple chutney and scallion sour cream. -seven

**trinity fries** russet and sweet potatoes, topped with fried leeks, served with roasted tomato aioli\*. -seven

**roasted beets** with organic chevre, candied pecans and dressed micro greens. -eight

**deconstructed clam chowder** made to order with fresh sautéed veggies and penn cove steamer clams. -ten

**Join us for Brunch every  
Saturday & Sunday 10am to 3pm!**

## Sandwiches

**übersandwich** carlton farms pork medallion, potato pancake, scallion sour cream, caramelized onion and bourbon-apple chutney on ciabatta. -nine

**EB cheese burger** half pound of northwest grass fed beef, fresh herbs, aged cheddar, applewood bacon, butter leaf, tomatoes, mayo and red onion on ciabatta. -ten fifty  
(veggie option available)

**übertarian** grilled portobello cap, potato pancake, scallion sour cream and caramelized onion on ciabatta. -nine

*\* aiolis are made with raw egg*

## Salads

**organic mixed greens** with grape tomatoes, cucumber, dried cranberries and foccaccia croutons. small -three/ large-six

**grilled portobello** cap and roasted tomatoes over organic mixed greens with cucumbers, peppadews, smoked mozzarella and shallot vinaigrette. -eleven

**organic baby spinach** tossed in balsamic vinaigrette with port wine braised shallots, topped with pine nuts, organic chevre and julienne of local pear. -nine

**coulotte steak** butter leaf lettuce and grilled endive salad with crumbled gorgonzola and pickled red onion, tossed with extra virgin olive oil, lemon and cracked black pepper. -twelve

## Entrees

**oregon steelhead** pan roasted with a sauté of pears, fennel and arugula, served over creamy parsnip puree and garnished with apricot caramel. -seventeen

**lobster mac n' cheese** fresh pasta, lobster, shrimp, and crawfish in a fontina and tarragon mornay sauce. -sixteen

**crepes** filled with organic shitake mushrooms, mascarpone cheese and roasted chicken, served with mushroom demi and seasonal vegetables. -fifteen

**northwest meatloaf** made with ground elk, cranberry, gorgonzola, and pork sausage. served with root vegetable hash. -seventeen

**wild boar stroganoff** with organic shiitake mushrooms and fresh pasta with butter and herbs. -fifteen

*Sometimes when I reflect back on all the beer I drink I feel ashamed. Then I look into the glass and think about the workers in the brewery and all of their hopes and dreams. If I didn't drink this beer, they might be out of work and their dreams would be shattered. Then I say to myself, it is better that I drink this beer and let their dreams come true than be selfish and worry about my liver. ~Jack Handey*