



SOUP & SALAD

ROASTED GARLIC & CAULIFLOWER SOUP

balsamic reduction

7

SEAFOOD CHOWDER

ocean clams, bay shrimp, finfish

8

MESCLUN GREENS

cranberry, hazelnut, rogue bleu, roasted shallot, carrot, hazelnut vinaigrette

10

ROMAINE

herb crouton, parmesan reggiano, caesar dressing

12

MEDITERRANEAN COBB

olives, tomato, cucumber, egg, feta, quinoa, italian vinaigrette

14

SANDWICHES

served with housemade chips

substitute fries, sweet potato fries, onion rings, soup, chowder 3.00

PIMENTO GRILLED CHEESE

smoked cheddar, fontina, parmesan aioli, sourdough

11

GRILLED CHICKEN GYRO

tzatziki sauce, feta, red onion, tomato, mint, lettuce, naan bread

16

OREGON NATURAL GRASS FED BEEF BURGER*

caramelized onion, cheddar, lettuce, tomato, harissa mayo, brioche bun

16

BLATT WRAP

bacon, turkey, avocado, lettuce, tomato, garlic-pesto tortilla

15

LINGUICA DOG

pickled onions & peppers, cilantro, spicy mayo, hoagie roll

12

CRISPY SHRIMP ROLL

poblano-mango relish, iceberg lettuce, creole remoulade, stadium roll

17

SIDES

FRENCH FRIES • SWEET POTATO FRIES • ONION RINGS

5 each

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Not every ingredient is listed on the menu. Our culinary team will gladly assist with any dietary restrictions.

Individual billing available for parties of 7 or less.