

*small plates*

littleneck clam chowder | littleneck clams, smoked bacon, potato, celery, onion, herbs, cream *gf* 8

bone marrow | roasted bone marrow, pickled shallot, mustard seed, costini, arugula, herbs 13

roasted beets | roasted baby golden beets, cave ripened bleu, shaved raw beet, arugula verte *14*

chicory | charred radicchio, belgian endive, grana padana, anchovy-citrus vinaigrette, herbs *12*

roasted winter squash | delicata squash, roasted walnuts, gochujang chile, roasted potato, greens, pickled cranberry *13*

pork belly | crispy sous vide pork belly, hominy corn polenta, pickled root vegetables, ham hock glaze *17*

*large plates*

filet mignon | *8oz handcut*, washington beef, roasted potato, crispy braised lingua, radicchio, red wine reduction 4*3\**

humptulips duck | *‘little farm by the sea’* duck breast, beet carrot, wild rice, beet emulsion, cedar matcha *38\**

king oyster risotto | king oyster mushrooms, toasted arborio, grana padana cheese, sage pesto, herbs, pepitas *28\**

black cod | seared skin on cod, caramelized fennel, arborio rice, king oyster mushroom, buttered oyster sauce *33\**

rabbit gnudi | braised castilla y leon rabbit sugo, ricotta gnudi, caramelized leek, tomato, smoked buttermilk ricotta *35\**

rediviva burger | oregon natural beef, triple cream brie, caramelized onion aïoli, cherry tomato jam, butter lettuce *17\**

wine list

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chef andy bickar

\* wild & foraged food, alcohol, oysters, eggs, sex, undercooked foods and most enjoyable things in life may increase your risk or kill you, if you give it enough time.

until then…live life to the fullest

many dishes include ingredients not listed, fortunately we know what’s in everything. so please notify your server of any allergies or dietary restrictions.

a service charge of 5% added to all checks. 100% of this charge goes directly to our employees and provided living wages and benefits.