STARTERS

GOOD HONEST SOUP always rotating, always vegan   cup 7.25/ bowl 10.50 ✿
HALIBUT CHOWDER charred sweet corn, pork belly and sherry cream   cup 9.50/ bowl 12.50 Ⓟ
FRESH CUT OR TRUFFLE FRIES truffle fries served with black garlic aioli   half 7.75/ full 13 Ⓟ
CHARCUTERIE rotating selection of artisan meat and cheeses, baguette, almonds and honey   21.50
BRUSSELS AND CAULIFLOWER bacon and warm Edgefield mustard vinaigrette   10.50 Ⓟ
CHICKEN WINGS choice of voodoo, cajun dry rub or honey mustard bbq   6 for $10.50 / 12 for $16.75
PAN SEARED CRAB CAKES served with a cucumber salad and Dark Star aioli   19

ENTREES

ALEHOUSE FISH AND CHIPS beer-battered wild Alaskan halibut, fresh cut fries, No. 7 remoulade and buttermilk coleslaw   2 pieces 22/ 3 pieces 29.50
TRADITIONAL CREOLE GUMBO free-range chicken breast, prawns, andouille sausage and the "holy trinity" of vegetables with jasmine rice   23 Ⓟ
TAVERN CHEESEBURGER* 1/2-lb Wagyu beef patty, white cheddar, lettuce, tomato, red onion, pickles & No. 007 secret sauce on a pub roll with your choice of fries or a side green salad   half 19 / Deluxe fried egg & bacon 22
THE BLACK BEAN BURGER spiced black bean & quinoa patty, pickled red onions, chipotle aioli, lettuce, tomato and avocado, with your choice of fries or a side green salad   16.75 ✿
TOFU YELLOW CURRY bell peppers, wild mushrooms, fresh basil, snap peas and rice   20 ✿
DUCK CASSOULET seared duck breast, herbed northern bean cassoulet, roasted duck jus   33.50 Ⓟ
BLACKENED BEEF TENDERLOIN fresh gorganzola and walnut ravioli, sauteed mustard greens, lemon cream sauce and basil oil   31.50
ALASKAN HALIBUT eggplant ratatouille, charred tomato coulis, balsamic reduction   29.50
SEAFOOD BOULLABAISE manila clams, mussels, prawn, scallops, halibut in a saffron tomato broth. 33.50
GRILLED FILET MIGNON sweet corn and pepper succotash, roasted fingerlings and roasted garlic chicharron   33.50 ☡
SNAKE RIVER FARMS PORKLOIN Yukon Gold mash, crispy brussel sprouts and McMennamins cider au jus   31.50 ☡

PIZZA

BRUSCHETTA blistered tomatoes, fresh basil, mozzarella and balsamic reduction   16.75 ☡
MUSHROOM HUNTER wild mushrooms, fresh chevre, garlic oil, fresh herbs and fried shallots   19 ☡
CARNE ASADA PIZZA adobo tomato sauce, grilled peppers, carne asada, feta 21
PROSCUITTO peppered Hoghead onions, arugula, parmesan, fresh mozzarella

SWEETS

BOBCAT BEIGNETS powdered sugar and chocolate dipping sauce   9.75 ☢
DONUT BREAD PUDDING topped with whip cream, caramel and fresh fruit   12.50
FRUIT COBBLER seasonal fruit, crumble topping and a scoop of vanilla ice cream   10.50
BLACK & TAN BROWNIE served with caram-ale sauce and a scoop of vanilla ice cream   9.25
MOLTEN TURTLE LAVA CAKE fudge bundt cake topped with caramel a whip cream   10.50

Gluten Free ☡  Vegan ☢  Vegetarian ☡

*Items are cooked to order. Consuming raw or under cooked eggs & meats may increase your risk of foodborne illness.
**Every effort will be made to minimize contact with gluten  4/20