

McMenamins Tavern on the Square

SERVING OREGON & WASHINGTON SINCE 1983



STARTERS

- HALIBUT CHOWDER** charred sweet corn, pork belly and sherry cream 9/12 ©
- GARDEN RADISH PLATE** local radishes, house made butter, soft boiled egg and crostini 12 ⑤
- TRUFFLE FRIES** black garlic aioli 7.5/12.50 © ⑤
- CHARCUTERIE** rotating selection of artisan meat and cheeses, baguette and quince paste 20.50
- BRUSSELS AND CAULIFLOWER** bacon and warm Edgefield mustard vinaigrette 10 ©
- CHICKEN WINGS** dredged and fried, served with a sweet chili sauce 11.5 ©
- PAN SEARED CRAB CAKES** served with a cucumber salad and Dark Star aioli 18
- CHICKEN LETTUCE WRAP** yogurt marinated chicken thigh, Hector's hummus, tomato, local feta, cucumber and pickled red onion 16 ©
- TOM KHA CLAMS** coconut-lime broth, chilis, mushrooms, fresh tomato and cilantro and served with baguette 18.25

ENTREES

- ALEHOUSE FISH AND CHIPS** beer-battered wild Alaskan halibut, fresh cut fries, No. 7 remoulade and buttermilk coleslaw 21/28
- TRADITIONAL CREOLE GUMBO** free-range chicken breast, prawns, andouille sausage and the "holy trinity" of vegetables with jasmine rice 22 ©
- QUARTER CHICKEN** free range thigh and leg, mushroom farro, shoyu cream sauce, blackberry and arugula salad 24
- TAVERN CHEESEBURGER*** 1/2-lb Wagyu beef patty, white cheddar, lettuce, tomato, red onion, pickles & No. 007 secret sauce on a brioche bun with your choice of fries or a side green salad 18 DELUXE fried egg & bacon 21
- 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 ⑤
- MOROCCAN VEGETABLE STEW** farro, harissa, toasted almonds and cilantro 19 *
- PAN SEARED DUCK BREAST** sauteed wild mushrooms and seasonal beans, charred scallion soubise and stone fruit salad 26 ©
- THREE CHEESE TORTELLINI** pea vine and mint pesto, crab, squash, asparagus and garlic bread crumb topping 26
- PAN ROASTED HALIBUT** baby bok choy, dill and turmeric butter sauce and topped with a citrus lime and peanut salad 28
- STEAK FRITES** 7 oz. citrus marinated skirt steak served with fresh cut fries and fried shallot butter 26
- GRILLED TERES MAJOR** DOUBLE R RANCH 6.5oz prime teres major served with grilled asparagus, leek risotto and creamed corn 32
- SNAKE RIVER FARMS PORK CHOP** jalapeno grits, roasted root vegetables and apple butter pan sauce 30

SWEETS

- BOBCAT BEIGNETS** powdered sugar and Edgefield Coffee Liqueur-chocolate dipping sauce 9.25 ⑤
- CAST IRON MONKEY BREAD** topped with blackberries 13.50 ⑤
- FRUIT COBBLER** seasonal fruit, crumble topping and a scoop of ice cream 10
- BLACK & TAN BROWNIE** served with caram-ale sauce and a scoop of vanilla ice cream 8.75
- MOLTEN TURTLE LAVA CAKE** fudge bundt cake topped with caramel a whip cream 10

GREENS

- ADD PROTEIN TO ANY SALAD
- roasted chicken 7.25 BBQ prawns
- 6 skirt steak 9
- CAESAR**
romaine, garlic croutons, parmesan and black garlic caesar dressing 8.75/14.50 ⑤
- TAVERN GARDEN**
mixed lettuces, cucumber, shaved fennel & carrots, marinated red onion and White Rabbit vinaigrette 7/12 *

PEA SALAD

mixed greens, spring peas, radish, prosciutto and mint vinaigrette 10/16 ©

HEIRLOOM TOMATO SALAD

watermelon, radish, baby kale, feta, roasted shallot vinaigrette 14 ©

PIZZA

BRUSCHETTA

blistered tomatoes, fresh basil, mozzarella and balsamic reduction 16 ⑤

MUSHROOM HUNTER

wild mushrooms, fresh chevre, garlic oil, fresh herbs and fried shallots 18 ⑤

CARNE ASADA

skirt steak, tomato adobo sauce, grilled peppers, feta and mozzarella 20

PROSCIUTTO

peppered Hoghead onions, arugula, parmesan, fresh mozzarella 19

Gluten Free © Vegan * Vegetarian ⑤

*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