

DINNER MENU

white by the glass

17 white rabbit
or 9.25

16 pinot gris
dampier vineyard, or 9.25

17 chardonnay
willamette valley, or 9.25

16 riesling
willamette valley, or 8.5

**17 hess select
sauvignon blanc**
north coast, ca 9

**17 la solitude
rose**
côtes du rhône, fr 10

red by the glass

15 black rabbit red
columbia valley, wa 9.25

16 pinot noir
willamette valley, or 9.25

16 cabernet sauvignon
alder ridge vineyard, wa 11.5

14 syrah
chukar ridge vineyard, wa 11.5

**15 l'ecole no. 41
cabernet sauvignon**
columbia valley, wa 16

starters

whole marinated castelvetro olives 4

house pork rinds
red chermoula, aji amarillo chili sauce 5

green lentil soup
prosciutto, pepperoni, carrots, english peas, garden herbs 6 / 8

roasted butternut squash soup
local squash, coconut milk, five spice terminator croutons 6 / 8

garden mixed green salad
edgefield apples, rogue creamery smoked blue cheese, chives,
white balsamic vinaigrette 6 / 11

caesar salad
petite romaine leaves, rustic croutons, parmigiano reggiano, creamy
caesar dressing 6 / 11

fried brussel sprouts
applewood bacon, bee local smoked honey, parmesan 11

bigeye tuna tartare "nachos"
taro chips, tamari, sesame, edamame-wasabi hummus, jalapeno, cilantro,
lime cream 15

antipasti plate
levoni salami, artisanal cheeses, pickled vegetables, grainy mustard,
toasted baguette 17

mains

roasted & stuffed delicata squash
wild rice, pine nuts, pomegranate seeds, kale, manchego cheese, black
trumpet mushrooms 20

seared rare bigeye tuna*
grilled broccolini, cilantro rice, pickled ginger & mango relish, jalapeno 30

cioppino
san marzano tomato broth, manila clams, cod, shrimp,
dungeness crab, grilled baguette 34

pan-seared & bacon-wrapped scallops
grilled chicory, kabocha squash, black truffle, cipollini onions, watercress
33

hickory smoked bone-in pork chop*
local shelling beans, bacon, braised red cabbage, apple & dried cherry
compote 28

roasted free-range turkey breast
butter whipped mashed potatoes, brussel sprouts, roasted apple
stuffing, cranberry relish, house gravy 24

horseradish crusted prime rib*
blue cheese, horseradish & bacon potato croquettes, braised collard
greens, natural jus 39

BLACK RABBIT RESTAURANT & BAR
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