

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

today's soup
seasonally inspired 6 / 8

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

caesar salad
tender romaine leaves, parmigiano reggiano, garlic croutons 6 / 11

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

cauliflower gratin
parmesan cream, thyme, parsley breadcrumbs, toasted baguette 8

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

vegetable tagine
seasonal vegetables, quinoa, marcona almonds, currants, harissa, mint 17

seared rare bigeye tuna*
coriander crust, cilantro rice, charred negi onions, pickled ginger,
mango relish, aleppo pepper gastrique 29

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

pan seared bacon wrapped scallops
grilled chicory, garden young onions, cured black olive, romesco,
watercress 33

slow braised wild boar
garden winter squash puree, bacon, celeryroot, delicata squash salad 29

roasted free range chicken
butter whipped mashed potatoes, braised garden greens, chicken jus 26

grilled pacific nw ribeye steak*
confit fingerling potatoes, broccolini, red wine mushroom reduction 39

BLACK RABBIT RESTAURANT & BAR
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*Items are cooked to order. Consuming raw or undercooked eggs, fish, poultry or meats may increase your risk of foodborne illness