



# A M B A R

## PLATES

OLIVES AND NUTS | \$9

*Warm marinated olives and local hazelnuts*

FILET MIGNON TARTARE | \$24

*Filet mignon\*, caper, shallot, chive, dijon, egg yolk\*, rice paper puffs*

WARM FALL BURRATA | \$24

*Golden chanterelles, figs, guanciale, pine nuts, shallots, thyme, apricot*

MARYLAND STYLE CRAB FRITTERS | \$18

*Oregon Dungeness crab, shallot, herbs & spices, with lemon garlic aioli*

## ASSORTMENTS

OREGON CHARCUTERIE | \$30

*Rotating selection of house made charcuterie, traditional accompaniments, house made breads.*

*Additions - one cheese \$6 | two cheese \$10*

SEAFOOD AND FARM | \$35

*Locally sourced seafood, accompaniments, house made breads*

BREADS AND BUTTER | \$16

*House made sourdough, focaccia, brioche, butter, house made jam*

## ENHANCEMENTS

MISO TAHINI DIP | \$8

FORAGED MUSHROOM PATÉ | \$8

WINERY CHEF | HEIDI WHITNEY-SCHILE

\*Consuming raw or undercooked meats, seafood, or eggs may increase risk of foodborne illness.