



A M B A R

PLATES

OLIVES AND NUTS | \$9

Warm marinated olives and local hazelnuts

FRIED PANISSE | \$18

Served with horseradish and herb gremolata and lemon garlic aioli

WARM BRANDADE DIP | \$16

Salt cod and winter root vegetables, with fresh fried potato chips

BURRATA WITH WARM DANDELION CHUTNEY | \$26

Dandelion greens, winter spinach, pine nuts, Pinot Noir poached raisons, sherry vinaigrette, with warm herb flatbread.

ASSORTMENTS

BREADS AND BUTTER | \$18

House made sourdough, focaccia, grassini, butter, house made jam

Additions - faux foie gras \$8 | black truffle mushroom bisque \$8

OREGON CHARCUTERIE | \$35

Rotating selection of house made charcuterie, traditional accompaniments, with house made breads

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

CHEF | HEIDI WHITNEY-SCHILE

Our menu highlights ingredients from trusted local partners:

SOURCE FARMS

Newberg, OR

SUNSHINE ORGANIC

Albany and Dayton, OR

PAINTED HILLS

Wheeler County, OR

TABULA RASA FARM

Carlton, OR

CARLTON FARMS

Carlton, OR

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