



## LUNCH MENU

### SOUP

SOUP OF THE DAY 4.5 / 8.

### SALADS

#### SIMPLE SALAD

mixed organic lettuces, herbed croutons, toasted pepitas, radish, red wine vinaigrette 6 / 8.5  
add blue or feta cheese 2.

#### ALBACORE TUNA

olive oil poached, egg, haricote verte, caper, cucumber, tomato, lemon vinaigrette, parmesan 8.5 / 14.

#### KALE SALAD

marinated chick peas, shaved red onion, red pepper, golden raisins, mint, celery, almonds, feta, toasted cumin-honey dressing 7 / 12.5

#### ROASTED BEET SALAD

arugula, ruby red grapefruit, avocado, mint salsa verde, spiced pistacio, goat cheese cream 7 / 12.5

#### ROMAINE

black beans, grilled sweet corn, salsa, avocado, cotija cheese, chile-lime dressing, crispy tortilla strips 7 / 12.5

#### STEAK SALAD

balsamic marinated skewers, butter lettuce, cucumber, radish, tomato, smoked blue cheese, buttermilk chive dressing 7.5 / 13.5

add grilled chicken 6.  
or grilled shrimp 7. to any salad

### SANDWICHES

*Choice of soup, simple salad or house made frites*

#### TUNA MELT

classic tuna salad, pickles, medium cheddar, tomato, como bread 12.5

#### CROQUE MONSIEUR

thin sliced ham, mornay sauce, gruyere, on brioche 12.5

#### \*CRISPY CORNMEAL FRIED YAQUINA BAY OYSTER SANDWICH

remoulade sauce, coleslaw on toasted brioche 12.5

#### PORKSTRAMI

housemade pork loin pastrami, grilled bread, thousand island dressing, sauerkraut, swiss 14.

#### SLICED TURKEY SANDWICH

avocado, lettuce, bacon, mustard aioli, grilled wheat bread 12.5

#### ROAST BEEF

horseradish aioli, caramelized onions, tillamook cheddar on como bread 12

#### HALF POUND DRY-AGED HOUSE GROUND BEEF BURGER

garlic aioli, brioche bun, house pickles 12.5  
or VEGETARIAN BURGER 10.5

#### BURGER ADD ONS

\*Fried egg 1.5  
Crispy onion straws 2.  
\*Side of garlic aioli 1.  
Gluten free bun 2.  
Tillamook white cheddar 2.  
Applewood bacon 2.

CHEF RICK'S  
FAVORITE  
BURGER  
white cheddar  
pork belly  
crispy onion straws  
\*garlic aioli  
16.5

**\*Consuming raw or undercooked meats, poultry or seafood may increase your risk of food borne illness, medical conditions**

**20% gratuity added to parties of six or more. One form of payment preferred.**

**Executive Chef: Rick Widmayer**

**Owner: Leslie Palmer**



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