

C ST. Dinner (winter)

House Tomato Soup: Lemon pepper sour cream and kalamata olive puree 5/9-

Classic Caesar Salad: (Grilled or Chopped) 6/10-

Bistro Green Salad: Organic greens, tomato spears, seedless cucumbers, pickled red onions and honey/sherry vinaigrette 5/9-

C st. Salad: Organic greens, orange segments, dried cranberries, golden raisins, sliced almonds and white balsamic peach vinaigrette 12-

Wedge Salad: Crisp iceberg, diced tomatoes, house bacon, Rogue Blue dressing and shaved chicken egg 13-

Shrimp Louie: Fresh Romaine, Oregon bay shrimp, Kalamata olives, cucumber, beet pickled chicken egg, tomato spears and Russian dressing 14-

Brussel Sprout Sauttee: Toasted garlic, organic olive oil, balsamic reduction 11-

Bistro Burgers: 6oz. natural Black Angus Top Sirloin (ground to order) on brioche bun

(Substitute: Salant Family Ranch natural beef patty or kale/quinoa patty add 2-)

Served with Roasted Fingerling Potatoes with your choice of seasoning:

Sea Salt & Sherry Vinegar, Garlic & Herb, BBQ Pit Rub or Truffle add 1-

Boucherie: Caramelized onion, blue cheese, sliced tomatoes and organic greens 15-

Americana: Iceberg, tomato, red onion, Tillamook cheddar, burger sauce and pickles 14-

Forager: Sautéed wild mushrooms, Swiss cheese, Og greens and Oregon truffle mayo 16-

Add a starter to your entrée below

Bistro Salad, Chopped Caesar or Tomato Soup Cup 4-

Spaghetti Aglio Pepperoncino: Fresh Oregano, garlic slices, chili flake, parsley and shaved Parmesan 19- (add shrimp 6-)

Herb Smoked Rack Of Lamb: Spiced blackberry/maple jus, green beans and duck fat fried potato cake 28-

Seared Natural Pork Belly Confit: Herbed Farro, wild mushrooms, pickled huckleberries and arugula 23-

Pan Roasted Wild True Cod: Sage brown butter sauce, Langostines, asparagus and roasted fingerlings 25-

Pan Seared Duck Leg Confit: Persimmon and duck cracklin compote, sherry duck emulsion and kubocho squash 25-

Forest Mushroom Risotto: Sautéed wild mushrooms, Farro grain, garlic, fine herbs and mushroom duxelle 21-

Cheers...Chef Paul Becking, Chef Steen Turner and Holly Gleason

Corkage 15- Split plate charge 4-