

WILD NORTH

Fall 2021
Chef Brandon Hughes

FRESH BAKED BREAD \$4 | \$6 | \$9

House made, naturally leavened sourdough bread with a chewy crust and mild sourdough flavor, served with a side of salted butter. *Ve/*D

HOUSE MADE SOUPS

ROASTED AUTUMN SQUASH \$7 cup \$10 bowl

In our house sourdough bread bowl: \$10 cup \$16 bowl

Creamy roasted butternut squash, wild mushrooms & house made toasted whiskey thyme marshmallow. *V

SMOKEY DUCK WITH BEANS AND BARLEY \$8 cup \$11 bowl

In our house sourdough bread bowl: \$11 cup \$17 bowl

Roasted vegetables with hearty roasted beans and roasted duck breast. *DF

FANCY TOASTS

FIRE ROASTED SQUASH \$12

Roasted butternut, wild mushrooms, seasoned pepitas, whiskey thyme marshmallow.

SMOKED FOIE \$13

Smoked foie mousse, thyme roasted pears, frisée, duck gravy, crispy 'quacklins.'

GREENS

CHARRED BRUSSELS SPROUTS \$14

Pan seared & fire roasted brussels, smokey duck confit & roasted autumn squash.

FORAGER SALAD \$14

Wild mushrooms, seasoned sourdough croutons, shredded parmesan, caramelized figs. Add roasted duck breast or smoked trout: \$24

ENTREES

SEARED DUCK BREAST \$26

Locally raised cast iron seared duck breast served with barley risotto, thyme roasted Oregon pears, seasonal frisée.

CAMPFIRE TROUT \$26

Pan seared trout with butter poached root vegetables, kale, house marinated bourbon mushrooms, & fresh chanterelles.

*Consuming raw or undercooked meat, shellfish or eggs may result in foodborne illness.