

DINNER

Available 5pm-9pm

FOCACCIA BREAD SERVICE (V) house made focaccia bread served with chef's butter and herb infused olive oil	12
CAST IRON BRUSSELS (GF, V, T) charred brussels sprouts, smoked honey balsamic, chopped candied hazelnuts <i>add fig bacon jam +3</i>	16
DUNGENESS CRAB & ARTICHOKE FONDUE creamy Oregon white cheddar & crab dip, rosemary sourdough, ale-infused cheese base	20
WAGYU SLIDERS* truffle peppercorn aioli, caramelized shallots, smoked gouda, mini brioche buns <i>add fig bacon jam +3</i>	19
TRUFFLE HERB FRIES (GF, V) roasted garlic aioli, rosemary herb blend, pecorino cheese	15

OREGON CHEESE PLATTER (V, T) rogue creamery blue, briar rose butterbloom, face rock cheddar, crackers, fig jam, house pickles, smoked almonds, fresh berries	22
OLYMPIA PROVISIONS CHARCUTERIE (T) soppressata, chorizo salami, green peppercorn pâté, summer sausage, crackers, fig jam, house pickles, smoked almonds, fresh berries	24

CREAMY CARROT & TOMATO BISQUE (V) house made, creamy tomato and vegetable blend, garlic croutons, sour cream, basil, chives	14
BEND HARVEST SALAD (GF, V) arcadian greens, roasted squash, pickled pear, chèvre, spiced pumpkin seeds, honey cider vinaigrette <i>add: grilled chicken +6 cedar salmon* +14</i> <i>flat-iron steak* +12 smoked tofu +6</i>	17
FARRO & KALE CAESAR (V) baby kale, farro, garlic-roasted chickpeas, miso Caesar dressing, parmesan, lemon zest, fresh croutons <i>add: grilled chicken +6 cedar salmon* +14</i> <i>flat-iron steak* +12 smoked tofu +6</i>	17

(V) VEGETARIAN (VG) VEGAN (GF) GLUTEN-FREE (T) TREE NUTS (S) SESAME

*COOKED TO ORDER **RAW | CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

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SIGNATURE ROAM BURGER 8oz brisket burger*, face rock cheddar, smoked gouda, roasted garlic aioli, fig bacon jam, arugula, onion crisp, brioche, truffle fries, house pickles <i>add avocado +4 (vegetarian burger substitution available)</i>	22
SHORT RIB GRILLED CHEESE Oregon wine braised beef, face rock cheddar and smoked gouda cheese blend, griddled garlic sourdough, pickled pear, caramelized onion, truffle peppercorn aioli, carrot tomato bisque	25
ROSEMARY SMOKED CHICKEN MELT grilled focaccia, smoked shredded chicken, boursin cheese spread, chimichurri, garlic aioli, grilled zucchini, house pickles, arugula served with potato chips <i>add avocado +4</i>	24
14oz DRY-AGED NY STRIP* (GF) chef's toasted butter and chimichurri, truffle herb whipped potatoes, miso-glazed rainbow carrots, caramelized onions	65
GINGER SCALLION CEDAR PLANK SALMON* (GF,T) honey-soy glaze, wild rice pilaf with figs and almonds, swiss chard stir fry	40
WAGYU BOLOGNESE house-made wagyu beef Bolognese, freshly shaved parmesan, microgreens (gluten free pasta available)	34
SMOKED TOFU (GF, V) available in place of any steak, chicken or salmon preparation	40

BEVERAGES

Pinot Noir Bergstrom "Cumberland Reserve". Willamette Valley, OR '23 (375ml)	50
Sauvignon Blanc Frog's Leap. Napa, CA '23 (375ml)	30
Roam Gin & Tonic botanist Irish gin, rose petal, juniper berries, lemon, cucumber, fever tree tonic	19
Fritz Old Fashioned buffalo trace bourbon, amaro montenegro, salted maple, angostura bitters, orange peel	17

VIEW OUR FULL MENU HERE

