

## DINNER

Available 4:30pm-9pm

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

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

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<b>CREAMY CARROT &amp; TOMATO BISQUE (V)</b> house made, creamy tomato and vegetable blend, garlic croutons, sour cream, basil, chives	14
<b>BEND HARVEST SALAD (GF, V)</b> 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
<b>FARRO &amp; KALE CAESAR (V)</b> 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.

## DINNER

Available 4:30pm-9pm

<b>SIGNATURE ROAM BURGER</b> 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
<b>SHORT RIB GRILLED CHEESE</b> 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
<b>14oz DRY-AGED NY STRIP* (GF)</b> chef's toasted butter and chimichurri, truffle herb whipped potatoes, miso-glazed rainbow carrots, caramelized onions	65
<b>GINGER SCALLION CEDAR PLANK SALMON* (GF,T)</b> honey-soy glaze, wild rice pilaf with figs and almonds, swiss chard stir fry	40
<b>WAGYU BOLOGNESE</b> house-made wagyu beef Bolognese, freshly shaved parmesan, microgreens (gluten free pasta available)	34
<b>SMOKED TOFU (GF, V)</b> available in place of any steak, chicken or salmon preparation	40

## BEVERAGES

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

VIEW OUR FULL MENU HERE

