

DINNER

Available 4:30pm-9pm

FOCACCIA BREAD SERVICE (V) house made focaccia bread served with chef's butter and herb infused olive oil	12	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
CAST IRON BRUSSELS (GF, V, T) charred brussels sprouts, smoked honey balsamic, chopped candied hazelnuts <i>add fig bacon jam +3</i>	16	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
DUNGENESS CRAB & ARTICHOKE FONDUE creamy Oregon white cheddar & crab dip, grilled focaccia, ale-infused cheese base	20	14oz DRY-AGED NY STRIP* (GF) chef's toasted butter and chimichurri, truffle herb whipped potatoes, miso-glazed rainbow carrots, caramelized onions	65
WAGYU SLIDERS* truffle peppercorn aioli, caramelized shallots, smoked gouda, mini brioche buns <i>add fig bacon jam +3</i>	19	GINGER SCALLION CEDAR PLANK SALMON* (GF, T) honey-soy glaze, wild rice pilaf with figs and almonds, swiss chard stir fry	40
TRUFFLE HERB FRIES (GF, V) roasted garlic aioli, rosemary herb blend, pecorino cheese	15	WAGYU BOLOGNESE house-made wagyu beef Bolognese, freshly shaved parmesan, microgreens (gluten free pasta available)	34
<hr/>		SMOKED TOFU (GF, V) available in place of any steak, chicken or salmon preparation	40
OREGON CHEESE PLATTER (V, T) rogue creamery blue, briar rose butterbloom, face rock cheddar, crackers, fig jam, house pickles, smoked almonds, fresh berries	22	<hr/>	
OLYMPIA PROVISIONS CHARCUTERIE (T) soppressata, chorizo salami, green peppercorn pâté, summer sausage, crackers, fig jam, house pickles, smoked almonds, fresh berries	24	BEVERAGES	
<hr/>			
CREAMY CARROT & TOMATO BISQUE (V) house made, creamy tomato and vegetable blend, garlic croutons, sour cream, basil, chives	14	Pinot Noir Bergstrom "Cumberland Reserve". Willamette Valley, OR '23 (375ml)	50
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 flat-iron steak* +12 / smoked tofu +6</i>	17	Sauvignon Blanc Frog's Leap. Napa, CA '23 (375ml)	30
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 flat-iron steak* +12 / smoked tofu +6</i>	17	Roam Gin & Tonic botanist Irish gin, rose petal, juniper berries, lemon, cucumber, fever tree tonic	19
<hr/>		Fritz Old Fashioned buffalo trace bourbon, amaro montenegro, salted maple, angostura bitters, orange peel	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

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
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](#)

