

DINNER

Inspired by American supper clubs of the 30s and 40s and diners of the 50s, we are Portland's downtown destination for all-day elevated food and drink. Our chef, BJ, works closely with local farmers and ranchers to produce seasonal American cuisine with flavors and textures unique to the Pacific Northwest. We honor the past as we listen in on the pulse of Portland's modern tastes. **The Original: Eat. Drink. Gather.**

APPETIZERS

- scallop ceviche** local heirloom melon, habanero, tortilla chips 8.95
- B.L.T deviled eggs** Nueske's bacon, frisee, heirloom tomato 4.95
- chicken & ham fritters** romesco 5.95
- heirloom tomato** compressed watermelon, watercress, red onion, feta, sherry 8.95
- dungeness crab cake** local cherries, avocado 10.95
- house made sausage** braised cabbage, mustard 8.95
- chicken wings** brined, smoked, fried 8.95
- fried cheese curds** green tomato jam 6.95
- cattail creek lamb meatballs** sofrito, olives, grilled baguette 6.95
- b.j.'s grandma's perogie** short rib, caramelized onion 6.95
- cheese board** today's selection of artisan cheeses, fruit, baguette 11.95

SALADS

- caesar** romaine, parmesan, croutons, dressing 9.95
- waldorf** greens, apples, walnuts, grapes, celery, lemon vinaigrette 10.95
- green goddess** greens, cucumber, red onion, sunflower seeds, egg, avocado, green goddess dressing 10.95
- cobb** romaine, bacon, avocado, tomato, egg, blue cheese, ranch 10.95
- oregon** greens, prairie creek beets, pear, hazelnuts, chevre, sherry vinaigrette 10.95

- add** grilled chicken 3 / flat iron steak 4 / wild salmon 4 / grilled shrimp 4

ENTREES

- sonoma artisan duck breast** creamed corn, ricotta gnocchi 16.95
- fish of the day** what's fresh, grilled or sautéed, fingerling potatoes, rapini MKT
- original meatloaf** mashed potatoes, local vegetables, brown gravy 15.95
- smoked diver scallops** sweet corn succotash, cranberry beans, chorizo, crayfish 18.95
- kobe top sirloin** caramelized onion-goat cheese gratin, spinach-golden raisin-pine nuts 21.95
- 72-hour beef brisket** chipotle bbq sauce, brown butter- braised greens, mac 'n' cheese 15.95
- pot roast** spaetzle, heirloom carrots, jus 16.95
- draper valley fried chicken** asparagus-heirloom carrot slaw, biscuit, truffle honey 16.95
- chicken parmesan** fresh mozzarella, parmesan fondue, bucatini 16.95
- farmer pasta** today's preparation 14.95
- beef stroganoff** cascade natural beef tenderloin, wild mushrooms, egg noodles 14.95
- double-cut carlton farms pork chop** fried green tomatoes, heirloom tomato-bacon relish 17.95
- chicken-fried steak** cascade natural beef flat iron, rapini, mashed potatoes, country gravy 14.95

- add** house salad 4 / cup of soup 3
- sides** sides of any of the above entree accompaniments are available ala carte 3

BURGERS

Comes with soup, salad or fries / upgrade to poutine or chili cheese fries 2

- cascade natural cheeseburger** choice of cheese, lettuce, tomato, onion, pickle, shallot aioli 9.95
- deluxe burger** cascade natural beef, fried onions, blue cheese, gruyere 10.95
- draper valley grilled chicken breast** lettuce, tomato, onion, pickle, shallot aioli 8.95
- turkey burger** lettuce, tomato, onion, pickle, shallot aioli 8.95
- house-made chickpea & quinoa veggie burger** lettuce, tomato, onion, pickle, shallot aioli 8.95
- grilled fresh fish filet** lettuce, tomato, onion, pickle, shallot aioli 8.95

- add** bacon 2 / avocado 2 / egg 2 / sautéed mushroom 1 / guacamole 1 / caramelized onions 1
cheddar 1 / manchego 1 / blue cheese 1 / feta 1 / gruyere 1 / swiss 1