

# DINNER

Inspired by American supper clubs of the 30's and 40's and diners of the 50's, 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

- pacific northwest oyster "chowder"** fingerling potatoes, nueske's bacon 9.95
- chicken & ham fritters** romesco 4.95
- dungeness crab cake** arugula, harissa 10.95
- little neck clams** chorizo, piquillo butter 11.95
- 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
- chicken liver pate** sour cherry, honey, grilled baguette 6.95
- b.j.'s grandma's perogie** short rib, caramelized onion 5.95
- 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

- cattail creek lamb ragout** crispy polenta, parmesan 14.95
- fish of the day** what's fresh, grilled or sautéed, fingerling potatoes, rapini MKT
- original meatloaf** mashed potatoes, local vegetables, brown gravy 15.95
- 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 14.95
- pot roast** spatzle, heirloom carrots, jus 16.95
- draper valley roasted ½ chicken** roasted root vegetables, fingerling potatoes, thyme jus 15.95
- 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** bacon-apple-sweet potato hash 16.95
- chicken-fried steak** cascade natural beef flat iron, rapini, mashed potatoes, country gravy 14.95

-**add** house salad 4 / cup of soup 3

-**sides** all sides orders also 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