

DINNER

Inspired by American supper clubs and diners, we are Portland's downtown destination for all-day elevated food and drink. We serve 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

- house salad 4 cup of soup 3
- house-smoked baby back ribs bacon jam, horseradish cole slaw 8.95
- cheese curd-stuffed pretzels tomato bacon jam, stout mustard 7.95
- B.L.T. deviled eggs bacon, arugula, tomato 5.95
- poutine french fries, cheese curds, gravy 7.95
- chicken & ham fritters romesco 6.95
- oysters rockefeller braised bacon, creamed spinach, ouzo 12.95
- chicken wings brined, smoked and fried 8.95
- cornmeal calamari smoked tomato sauce, mint and lime aioli 8.95
- chorizo corn dog manchego, ancho chili ketchup 7.95
- perogie short rib, caramelized onion 6.95
- scallop ceviche citrus, chili, guacamole, grilled flat bread 11.95
- potato gnocchi chanterelles, prosciutto, roasted grapes, sage 9.95

SALADS

- caesar romaine, parmesan, croutons, dressing 10.95
- greek greens, kalamata olives, feta, cucumber, red onion, tomato conserva vinaigrette 11.95
- green goddess greens, cucumber, red onion, sunflower seeds, egg, avocado, green goddess dressing 11.95
- cobb romaine, chicken, bacon, avocado, tomato, egg, blue cheese, ranch 13.95
- oregon greens, fresh beets, pear, hazelnuts, chevre, sherry vinaigrette 11.95
- add grilled chicken 5 / grilled steak 8 / grilled fish 5 / grilled shrimp 5

FISH

- crab stuffed trout dungeness crab, jalepeno cheddar hush puppies, hollandaise 22.95
- pancetta wrapped cod risotto, chanterelles, red wine jam 21.95

PASTA

- beef stroganoff wild mushrooms, egg noodles 15.95
- lasagna bolognese hand-cut pasta, meat sauce, spinach, parmesan 15.95
- farmer pasta fresh and seasonal, daily preparation MKT

MEAT choose a side. look to your right..big black circle...that's right..any one!

- meatloaf highland oak beef, pork, veal, brown gravy, catsup glaze 17.95
- bbq 1/2 chicken draper valley chicken, slow smoked, okra relish 17.95
- slow smoked brisket strub ranch wagyu, onion rings 22.95
- chicken pot pie mushrooms, celery root, parsnips, lemon 16.95
- smoked shortrib strub ranch wagyu, potato frosting, bordelaise 21.95
- braised pork shank niman ranch pork, pickled peppers, lemon confit 17.95

SAMMIES

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

- fried chicken double down ham, gruyère, honey mustard 12.95
- veggie panini what's fresh 9.95
- breakfast for dinner creme brulee french toast, pork sausage, sunny side egg 12.95
- tuna niçoise poached tuna, arugula, bacon, egg, fingerlings, olive, green beans, aioli, wheat 9.95
- hamburger highland oak beef, lettuce, tomato, onion, pickle, shallot aioli 9.95
- deluxe burger highland oak beef, fried onions, blue cheese, gruyère, pickle, shallot aioli 11.95
- turkey burger lettuce, tomato, onion, pickle, shallot aioli 9.95
- housemade chickpea & quinoa veggie burger lettuce, tomato, onion, pickle, shallot aioli 9.95
- add additional patty 4 / bacon 2 / avocado 2 / egg 2 / sautéed mushroom 1 / guacamole 2 / caramelized onions 1 / cheddar 1 / manchego 1 / blue cheese 1 / feta 1 / gruyère 1 / swiss 1

18% gratuity added for parties of 6 or more

Sides

- Baked Mac n Cheese
- Spice Roasted Applesauce
- Scalloped Potato Gratin
- Chili Rubbed Heirloom Squash
- Braised Kale w/ Bacon
- Cauliflower, Brussel Sprouts & Chorizo
- BBQ Baked Beans w/ Cornbread Crust
- Fries

ala carte \$4