



First Course

House made pimento cheese with herbs and crackers

Second Course

8oz wagyu beef burger, Tillamook sharp cheddar, pickled red onion, local lettuce, bacon aioli, fresh potato roll, hand cut fries with smoked sea salt

Third Course

Sweet potato whiskey doughnuts

\$20.18



First Course

Roasted winter squash soup with crispy sage

Second Course

Smoked beef shank ragu with house made pasta and fresh herbs

Third Course

“S’mores” devil’s food chocolate cake, graham cracker dust, toasted house marshmallow

\$40.18