

AMATERRA

FOR THE LOVE | OF THE EARTH



Dinner Menu

APPETIZERS

Olive & Herb Fagoza Bread for two <small>VEG</small>	\$9
Nightly Curated Cheese* and Charcuterie Board <small>GF OPTION</small>	\$23
Chef's selection of two cheeses & two meats, pickled vegetables, dried fruit mostarda, seasonal fruit preserve, crackers	
Roasted Beet & Blueberry <small>GF/VEG</small>	\$14
Briar Rose fromage blanc, spicy greens, lemon-basil pistou, pepitas, herbs	
Swede Hill Meatballs <small>GF</small>	\$14
White wine-leek cream, salt-pressed cucumber, red currant, dill <i>Suggested Pairing: 2018 Pinot Noir, Willamette Valley</i>	
Griddled Salmon Cake	\$14
Rose harissa, market greens, grain mustard aioli	
Halibut Brandade Croquettes	\$15
Yukon potato, roasted garlic, romesco, fagoza crumbs	
House French Fries <small>VEG</small>	\$9
Roasted pepper aioli	

SALADS

Classic Caesar <small>GF OPTION</small>	\$13
Crisp romaine, focaccia croutons, parmesan, lemon-anchovy dressing	
<i>Add seared salmon</i>	<i>+\$15</i>
<i>Add seared chicken breast</i>	<i>+\$9</i>
Leafy Farm Stand Greens <small>GF, V</small>	\$14
Shaved market fresh vegetables, crispbread croutons, maple-mustard vinaigrette	
Local Carrots & Market Greens <small>GF, V</small>	\$14
Carrot miso, pea tendrils, pickled rhubarb, sesame-ginger vinaigrette, basil, dill	

ENTREES

Pan Roasted Wild Oregon Salmon*	\$42
Glazed new potatoes, rapini, radish, minted pea puree, lemon <i>Suggested Pairing: 2018 Roussanne-Viognier-Marsanne, Columbia Valley</i>	
Roasted Red Wine Chicken <small>GF</small>	\$29
Potato puree, roasted mushroom, pearl onion, bacon, roasted chicken jus <i>Suggested Pairing: 2018 Pinot Noir, Willamette Valley</i>	
Pan Seared Alaskan Halibut <small>GF</small>	\$36
Beech mushroom, asparagus, coconut-nettle cream, thyme, lemon <i>Suggested Pairing: 2020 Pinot Gris, Columbia Valley</i>	
Prime 10 oz. New York Steak & Fries*	\$53
Green peppercorn cognac cream sauce, fries <i>Suggested Pairing: 2020 Super Cascadian, American Red Wine</i>	
Pan-Seared Scallops <small>GF</small>	\$45
Spring vegetable risotto, morels, asparagus, peas, charred leek relish, citrus <i>Suggested Pairing: 2020 Chardonnay, Willamette Valley</i>	
Spiced Pork Osso Buco <small>GF</small>	\$36
Creamy hominy grits, grilled rapini, black molè <i>Suggested Pairing: 2018 Éclater, Columbia Valley</i>	
Market Vegetable Risotto <small>VEG, GF</small>	\$24
Oregon morels, asparagus, fiddleheads, parmesan, charred leek & spring garlic relish, nettle butter <i>Suggested Pairing: 2018 Pinot Noir, Willamette Valley</i>	
8150 Beef Smash Burger* <small>GF OPTION</small>	\$18
Grilled onion, thick cut bacon, shaved lettuce, red currant jam, gruyere, toasted brioche bun, "Terra sauce". Choice of fries or seasonal greens <i>Make it a double</i> <i>+\$9</i> <i>Suggested Pairing: 2018 Pinot Noir, Willamette Valley</i>	
The Classic Smash Burger* <small>GF OPTION</small>	\$16
House pickles, grilled onion, American cheese, "Terra Sauce", toasted brioche bun, ketchup, yellow mustard. Choice of fries or seasonal greens <i>Make it a double</i> <i>+\$9</i> <i>Suggested Pairing: 2021 Rosé of Pinot Noir, Willamette Valley</i>	