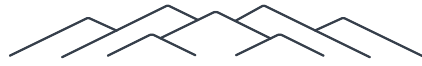


AMATERRA

FOR THE LOVE | OF THE EARTH



Dinner Menu

APPETIZERS

Olive & Herb Fagoza Bread for two <small>VEG</small>	\$9
Curated Cheese* & Charcuterie Board <small>GF+</small>	\$25
Chef's selection of two cheeses & two meats, pickled vegetables, dried fruit mostarda, seasonal fruit preserve, crackers	
Swede Hill Meatballs <small>GF</small>	\$15
White wine-leek cream, endive, celery root, red currant, dill	
Beef Stroganoff	\$18
House-made cavatelli, caramelized onion, PNW mushrooms, crema	
House Spiced French Fries <small>VEG</small>	\$9
Roasted pepper aioli	

SALADS

Roasted Golden Beets & Citrus <small>GF, VEG</small>	\$14
Buttermilk whipped fromage blanc, celery hearts, toasted hazelnut vinaigrette	
Classic Caesar <small>GF+</small>	\$13
Crisp romaine, focaccia croutons, parmesan, lemon-anchovy dressing	
Add seared salmon	\$21
Add seared chicken breast	\$11
Wedge Salad <small>GF</small>	\$15
Wagyu beef bacon, pickled red onions, preserved tomatoes, bleu cheese dressing	

ENTREES

Cast Iron Crispy Skin Salmon <small>GF</small>	\$39
Spring vegetables, sweet potato puree, toasted garlic, rosemary, quinoa	
<i>Suggested Pairing: Rosé of Pinot Noir, 2022, Willamette Valley</i>	
Roasted Half Chicken <small>GF</small>	\$34
Potato puree, roasted mushroom, pearl onion, bacon, red wine chicken jus	
<i>Suggested Pairing: Pinot Noir, 2020, Hirschy Vineyard</i>	
10 oz. New York Steak & Fries*	\$58
Green peppercorn-cognac cream sauce, fries	
<i>Suggested Pairing: Cabernet Sauvignon, 2018, Seven Hills Vineyard</i>	
14 oz. Bone-in Pork Chop	\$42
Lan Roc pork, creamy parsnip, glazed root vegetables, apple-pear chutney, pistachio-herb pesto	
<i>Suggested Pairing: Pinot Noir, 2019, Nemarniki Vineyard</i>	
Pan-Seared Scallops <small>GF</small>	\$46
Charred brassicas, mushroom duxelle, marscapone, spring onion relish, pine nuts, pecorino, herb oil	
<i>Suggested Pairing: Chardonnay, 2021, Willamette Valley</i>	
Spring Vegetable Risotto <small>GF, VEG, V+</small>	\$25
Charred brassicas, mushroom duxelle, sauteed green, spring onion relish, fiddle-head ferns, pine nuts, pecorino	
<i>Suggested Pairing: Chardonnay, 2021, Willamette Valley</i>	
The "Classic" Smash Burger* <small>GF+</small>	\$21
Choice of fries or seasonal greens	
6 oz. Mason Hill Wagyu beef, house pickles, grilled onion, american cheese, "Terra Sauce", toasted brioche bun, Portland ketchup, yellow mustard	
Add Wagyu beef bacon	\$7
Add fried egg	\$4
Make it a double!	\$12

All items are cooked to order. Please inform your server of any dietary restrictions. Our operation has shared preparation and cooking areas and is not food allergen or nut-free.

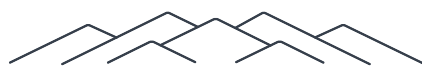
2125292 © 2023 Amatterra, LLC, all rights reserved

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

GF = Gluten Free | **GF+** = Gluten Free Option | **VEG** = Vegetarian
V = Vegan | **V+** = Vegan Option

AMATERRA

FOR THE LOVE | OF THE EARTH



Wine By Friends

The wines on this list are made by producers we have met, made wine with, sourced fruit from, had great meals with, and who exemplifies the collaborative spirit of our wonderful industry. These experiences working and interacting with the great people behind these wines have helped us define our style and approach to the craft. We hope you enjoy these alongside Amatterra and 51Weeks wines and toast to those who have helped shape your path.

—Matt Vuylsteke, General Manager, Winemaker

SPARKLING & WHITE

Vintage Brut, 2017, Argyle, Willamette Valley	\$58	Grenache Blanc, 2021, Dobbles Family Estate, Crater View Vineyard, Rogue Valley	\$52
Blanc de Blanc, 2015, Lundeen, Willamette Valley	\$109	Auxerrois, 2020, Raptor Ridge, Eola-Amity Hills, Willamette Valley	\$72
Sauvignon Blanc, 2021, Trothe, Horse Heaven Hills, Columbia Valley	\$192	Chardonnay, 2018, Lingua Franca, Pied de Colline, Willamette Valley	\$64
Sauvignon Blanc, 2022, La Rodenee, Yamhill-Carlton AVA, Willamette Valley	\$192	Chardonnay, 2020, Cristom Vineyards, Eola-Amity Hills, Willamette Valley	\$75
		Pinot Gris, 2018, Oak Knoll, Willamette Valley	\$42

RED

Pinot Noir, 2019, Estate, Lingua Franca, Eola-Amity Hills	\$122	Cabernet Sauvignon, 2011, Forsyth Brio, Sagemoor Vineyard, Columbia Valley	\$101
Pinot Noir, 2019, Estate, Carlton Hill Vineyard, Yamhill Carlton AVA	\$130	Trine, 2017, Pepper Bridge, Walla Walla Valley	\$169
Pinot Meunier, 2018, James Rahn, Rainsong Vineyard	\$96	Syrah, L'Ecole No. 41, Columbia Valley	\$88
Red Blend, 2019, Family Estate, Hedges, Red Mountain AVA	\$78	Syrah, 2017, Gargantua by Bergstrom, Walla Walla Valley	\$111
Grenache Syrah, 2018, Revelry Vineyard, Walla Walla Valley	\$104	Syrah, 2020, Saviah, Walla Walla Valley	\$102