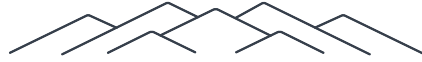


AMATERRA

FOR THE LOVE | OF THE EARTH



Dinner

APPETIZERS

Olive & Herb Fagoza Bread for two *VEG* \$9

Curated Cheese* & Charcuterie Board *GF+* \$25

Chef's selection of two cheeses & two meats, pickled vegetables, dried fruit mostarda, seasonal fruit preserve, crackers

Swede Hill Meatballs *GF* \$15

White wine-leek cream, salt pressed cucumbers & onions, red currant, dill

House-Made Gnocchi *GF*, VEG* \$16

Whipped burrata cheese, market zucchini, cured sweet peppers, spicy tomato sauce, basil

**Made with gluten free wheat flour*

House Spiced French Fries *VEG* \$9

Roasted pepper aioli

Pacific Northwest Oysters *GF* \$24

Half Dozen

House-made hot sauce, champagne mignonette, lemon

SALADS

Roasted Beets & Oregon Berries *GF, VEG* \$15

Honey'd ricotta, hazelnut chermoula, espresso balsamic, basil

Suggested Pairing: Chardonnay, 2021, Willamette Valley

Watermelon & Crushed Cucumber *GF, VEG* \$14

Sweet onion, feta, basil, mint, chili-lime vinaigrette

Market Tomato & Mozzarella *GF, VEG* \$14

Mixed heirloom tomatoes, pickled onions, pseudo grain crisp, basil

Classic Caesar *GF+* \$13

Crisp romaine, focaccia croutons, parmesan, lemon-anchovy dressing

Add seared salmon \$21

Add seared chicken breast \$11

FARMERS & GROWERS WE THANK YOU

We source our produce fresh from Riverland Family Organic Farms, Cartwheel Community Farm, Pablo Munoz, Talericos Produce, Winters Farm, Black Dirt Farm, Greenville Farms and a host of other growers that you can find at the Beaverton Farmer's Market on Saturday, and PSU Market.

ENTREES

Crispy Skin Wild Salmon *GF* \$43

Roasted corn succotash, pole beans, red pepper & pumpkin seed romesco

Suggested Pairing: Pinot Noir, 2019, Willamette Valley

Roasted & Barbecue Glazed Half Chicken *GF* \$34

Spiced crispy potatoes, basil pesto, pole beans, pancetta, grilled stone fruit barbecue sauce

Suggested Pairing: Bâton de Champ, 2022, American Rosé

16 oz. Cast Iron Ribeye Steak* *GF* \$65

A51 sauce, house spiced french fries

Suggested Pairing: Cabernet Sauvignon, 2019,

Destiny Ridge Vineyard

Lan-Roc Farm 14 oz. Bone-in Pork Chop *GF* \$42

Charred zucchini, blistered olives, roasted tomatillo chimichurri, pickles

Pan-Seared Scallops *GF* \$46

Smoked eggplant & fennel risotto, sauteed market greens, leek relish, garlic & chickpea crispies

Suggested Pairing: Chardonnay, 2021, Willamette Valley

Pan-Roasted Alaskan Halibut *GF* \$43

Sweet corn & fennel chowder, crispy sunchokes, mustard frills

Market Vegetable Risotto *GF, VEG, V+* \$24

Smoked eggplant, sauteed market greens, fennel, leek & tomato relish, garlic & chickpea crispies

Suggested Pairing: Pinot Noir, 2019, Nemarniki Vineyard

The "Classic" Smash Burger* *GF+* \$21

Choice of fries or seasonal greens

6 oz. Wagyu beef, house pickles, grilled onion, american cheese, "Terra Sauce", toasted brioche bun, Portland ketchup, yellow mustard

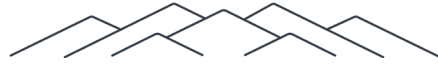
Add pork bacon \$4

Add fried egg \$4

Make it a double! \$12

AMATERRA

FOR THE LOVE | OF THE EARTH



Wine List

TASTING FLIGHT \$25

Bâton de Champ Rosé, 2022,
51Weeks Winemaking, American Rosé Wine

Chardonnay, 2021, *Amaterra, Willamette Valley*

Pinot Noir, 2019, *Amaterra, Willamette Valley*

Syrah, 2020, *51Weeks Winemaking, Seven Hills Vineyard, Walla Walla Valley*

TERROIR OF PINOT NOIR \$30

Pinot Noir, 2019, *Amaterra, Willamette Valley*

Pinot Noir, 2019, *Amaterra, Swede Hill Vineyard, Willamette Valley*

Pinot Noir, 2019, *Amaterra, Hirschy Vineyard, Yamhill-Carlton AVA*

Pinot Noir, 2021, *Amaterra, Carlton Hill Vineyard, Yamhill-Carlton AVA*

WINES BY THE BOTTLE OR GLASS

Bâton de Champ Rosé, 2022,
51Weeks Winemaking, American Rosé Wine
Ripe and rich rosé. Field blend of eight varieties.

Liter+ \$58
By the Glass \$15

Chardonnay, 2021, *Amaterra, Willamette Valley*
Citrus, tart pear, shortbread, and lime rind.

Bottle+ \$55
By the Glass \$17

Pinot Noir, 2019, *Amaterra, Willamette Valley*
Caneberry, cherry, spicy, well-structured finish.

Bottle+ \$67
By the Glass \$19

Merlot, 2019, *51Weeks Winemaking, [Submerged Cap Fermentation]*
Blueberry, plum, coffee grounds, and rosemary.
Concentrated, yet soft.

Bottle+ \$80
By the Glass \$20

Syrah, 2020, *51Weeks Winemaking, Seven Hills Vineyard, Walla Walla Valley*
Classic, fruit driven and slightly reductive Syrah.

Bottle+ \$80
By the Glass \$20

Cabernet Sauvignon, 2019,
51Weeks Winemaking, Destiny Ridge Vineyard, Columbia Valley

Cherry concentrate, leather, white pepper.

Bottle+ \$87
By the Glass \$21

Petit Verdot, 2019, *51Weeks Winemaking, 'Fourgon', Columbia Valley*

Big aromas of dark berries and a palate of dark fruits, coconut, and spice. Round, soft, rich texture.

Bottle+ \$72
By the Glass \$19

SINGLE VINEYARD PINOT NOIR BOTTLE+ \$87 BY THE GLASS \$21

Pinot Noir, 2019, *Amaterra, Hirschy Vineyard, Yamhill-Carlton AVA*
Bing cherry, vanilla, dried blueberry, and green olive

Pinot Noir, 2019, *Amaterra, Swede Hill Vineyard, Willamette Valley*
Cranberry, raspberry, Eastern spices, raisins, and a concentrated structure.

Pinot Noir, 2021, *Amaterra, Carlton Hill Vineyard, Yamhill-Carlton AVA*
Orange chocolate, maraschino cherry, and dark plum.