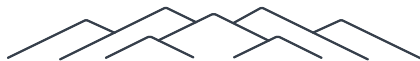


AMATERRA

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, red currant, crispy sunchoke, dill

House-Made Gnocchi *GF*, VEG* \$15

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 & Figs *GF, VEG* \$15

Honey'd ricotta, crisp celery, fig balsamic, pistachio vinaigrette, mint, basil

Suggested Pairing: Chardonnay, 2021, Willamette Valley

Hosui Pear & Tatsoi Greens *GF, V* \$14

Thai basil, pickled chili, kumquat, saffron-citrus vinaigrette

Wilted Market Spinach Salad *GF* \$14

Thyme roasted onions, smashed field grapes, crispy mushrooms, bacon vinaigrette

Classic Caesar *GF+* \$13

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

Add seared salmon \$21

Add seared chicken breast \$11

ENTREES

Oven Roasted Salmon *GF* \$43

Melted leeks, autumn squash, tatsoi greens, smoked pork broth, pickled mushroom, scallion
Suggested Pairing: Pinot Noir, 2019, Willamette Valley

Roasted Half Chicken *GF* \$36

Buttermilk-red bliss mash, cast iron mushrooms, roasted roma tomatoes, tarragon velouté
Suggested Pairing: Pinot Noir, 2019, Swede Hill Vineyard

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

A51 sauce, house spiced french fries
Suggested Pairing: Cabernet Sauvignon, 2019, Destiny Ridge Vineyard

Slow Roasted Pork Mole *GF* \$38

Market squash, marinated shaved collards, pickled cranberry, cashew, rosemary
Suggested Pairing: Pinot Noir, 2021, Carlton Hill Vineyard

Pan-Seared Scallops *GF* \$47

Wild mushroom risotto, fire-roasted squash, shaved market greens, crispy pork coppa, sesame
Suggested Pairing: Chardonnay, 2021, Willamette Valley

Pan-Roasted Alaskan Halibut *GF* \$43

Market spinach, celery root, parsnip-onion cream, smashed grape & mustard seed relish

Wild Mushroom Risotto *GF, VEG, V+* \$25

Wild mushrooms, fire-roasted squash, leek relish, shaved market greens, sesame-squash crisps
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

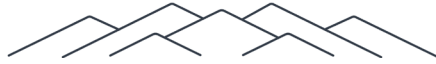
Make it a double! \$12

FARMERS & GROWERS WE THANK YOU

We source our produce fresh from Riverland Family Organic Farms, Cartwheel Community Farm, Pablo Munoz, Talericos Produce, Winters Farm, De Leon, 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.

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, 2021, *51Weeks Winemaking, Columbia Gorge, Oregon*

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*

CHARDONNAY DUO HALF GLASS OF EACH \$19

Chardonnay, 2021, *Amaterra, Stark Vineyard, Chahelm Mountains AVA*

Lime zest, grilled pineapple, and pie spice.

Bottle+ \$58
By the Glass \$18

Chardonnay, 2021, *Amaterra, Wolf Hill Vineyard, Eola-Amity Hills AVA*

Natural acidity and minerality. Aged in concrete.

Bottle+ \$58
By the Glass \$18

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

Syrah, 2021, *51Weeks Winemaking, Columbia Gorge, Oregon*

Backberry, meat char, toasted hazelnut.

Bottle+ \$80
By the Glass \$20

Chardonnay, 2021, *Amaterra, Willamette Valley*

Citrus, tart pear, shortbread, and lime rind.

Bottle+ \$55
By the Glass \$17

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

Cherry concentrate, leather, white pepper.

Bottle+ \$87
By the Glass \$21

Pinot Gris, 2021, *51Weeks Winemaking*

Tree fruit and floral aromatics, minerality on the palate.

Bottle+ \$42
By the Glass \$15

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

Pinot Noir, 2019, *Amaterra, Willamette Valley*

Caneberry, cherry, spicy, well-structured finish.

Bottle+ \$67
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, 2021, *Amaterra, Carlton Hill Vineyard, Yamhill-Carlton AVA*

Orange chocolate, maraschino cherry, and dark plum.

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

Cranberry, raspberry, Eastern spices, raisins, and a concentrated structure.