

ONE

- Pacific Northwest Oysters\*, Half-dozen GF

On the half shell, rosé-cucumber mignonette, house hot sauce

MP
- Wild Shrimp Ceviche\* GF

Pickled rosé cucumber, tomato, chili, cilantro, papadum

\$18
- Swede Hill Meatballs GF

White wine-leek cream, red currant, “dilly” cucumbers, crispy sunchokes

\$16
- Crispy Pork Belly GF

Pickled cherry, sesame-scallion chimichurri, cilantro, toasted pepitas

\$17
- Curated Cheese\* & Charcuterie\*

Dried fruit mostarda, pickles, Dijon mustard, grilled bread

\$25
- Burrata & Confit Sweet Peppers VEG

Sun-dried tomato & basil chili crisp, toasted artisan bread, aged balsamic

\$18
- Market Heirloom Tomatoes & Basil VEG

Shaved red onion, aged red wine vinegar, evoo, garlic-herb crisps

\$12
- Roasted Beets & Oregon Berries GF, VEG

Honey’d ricotta, crisp celery hearts, toasted pine nut vinaigrette, basil, dill

\$15
- Add chicken

\$12
- Add salmon

\$24
- Chopped House Caesar\*

Romaine hearts, parmesan, lemon-anchovy dressing, roasted garlic-herb crisps

\$14
- Add chicken

\$12
- Add salmon

\$24

TWO

- Grilled Wild Salmon\* GF

Truffled pea purée, caperberries, herbs

\$46
- Cast Iron Roasted Halibut GF

Turnip soubise, raisin-leek relish, zucchini, radish

\$43
- Roasted Half Chicken GF

Rosé-rhubarb barbecue sauce, grilled cabbage, coriander, basil

\$36
- Grilled Beef Flat-iron Steak\*, 8 oz. GF

House steak sauce, grilled market vegetable

\$48
- Whole Roasted Mediterranean Striped Bass GF

Limited availability, serves 2

Market tomato, kalamata olives, caperberries, lemon, garlic, evoo, herbs

\$75
- 16 oz. Ribeye Steak\*, grilled & carved GF

Complete meal served with crispy onion rings, grilled market vegetable, guajillo chimichurri

\$79
- Cast Iron Seared Scallops GF

Risotto gratine, smoky scamorza cheese, petite mushrooms, pumpkin seed pesto, tomato-leek relish, polenta crisp

\$46
- Wagyu Beef Smash Burger\*

Choice of fries, Caesar\* or mixed lettuces

American cheese, griddled onions, pickles, ketchup, mustard, “Terra” sauce

Add egg or bacon

\$4

Make it a double

\$12

Substitute gluten-free bun

\$3
- GF: Gluten Free Friendly | VEG: Vegetarian | V: Vegan

THREE

- Roasted Garlic & Rosemary Fagoza VEG

Charred leek, whipped cherry blossom butter

\$13
- Grilled Market Pole Beans GF

Roasted red pepper and almond romesco, crispy shallot, pancetta

\$14
- Cedar Grilled Market Zucchini GF, V

Cured sweet peppers, crispy garlic, sofrito, basil

\$15
- Crispy Maitake Mushrooms GF, V

Hibiscus-ginger glaze, sweet chili, scallion

\$12
- Papas Bravas GF, VEG

Salsa rosa, pickled onion, Manchego

\$11
- Seasonal Potato Gnocchi GF, VEG

Market zucchini, English peas, white wine pesto cream, parmesan

Made with GF wheat flour

\$14
- Market Vegetable Risotto Gratinée GF, VEG

Smoky scamorza cheese, petite mushrooms, charred leeks, pumpkin seed pesto, polenta crisp

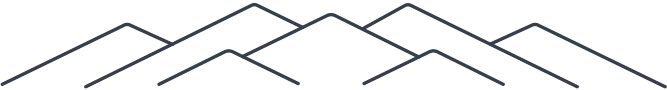
\$19
- FARMERS & GROWERS WE THANK YOU

We source much of 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, and the PSU Farmer’s Market.

\*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.

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.

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TASTING FLIGHT	TERROIR OF PINOT NOIR
<div>\$25</div> <div>Rosé of Pinot Noir, 2023, 51Weeks Winemaking, Willamette Valley</div> <div>Pinot Gris, 2022, 51Weeks Winemaking, Dundee Hills AVA</div> <div>Pinot Noir, 2021, Amatera, Willamette Valley</div> <div>Cabernet Sauvignon, 2021, 51Weeks Winemaking, Destiny Ridge Vineyard</div>	<div>\$30</div> <div>Pinot Noir, 2021, Amatera, Willamette Valley</div> <div>Pinot Noir, 2018, Amatera, ‘Cuvée Maison’, Willamette Valley</div> <div>Pinot Noir, 2021, Amatera, Gregory Ranch Vineyard, Yamhill-Carlton AVA</div> <div>Pinot Noir, 2021, Amatera, Nemarniki Vineyard, Chehalem Mountains AVA</div>

ROSÉ DUO	CABERNET SAUVIGNON DUO
<div>\$16</div> <div>Half glass of each</div> <div>Rosé of Pinot Noir, 2023, 51Weeks Winemaking, Willamette Valley</div> <div>Concentrated strawberry, fruit leather, and cherry</div> <div>Liter+ ..... \$58</div> <div>By the Glass ..... \$15</div> <div>Bâton de Champ Rosé, 2023, 51Weeks Winemaking, American Rosé Wine</div> <div>Watermelon, raspberry, and lemon rind</div> <div>Liter+ ..... \$58</div> <div>By the Glass ..... \$15</div>	<div>\$20</div> <div>Half glass of each</div> <div>Cabernet Sauvignon, 2021, 51Weeks Winemaking, Destiny Ridge Vineyard</div> <div>Ripe cherry, coffee grounds, and chalky tannins</div> <div>Bottle+..... \$72</div> <div>By the Glass ..... \$20</div> <div>Cabernet Sauvignon, 2019, 51Weeks Winemaking, Seven Hills Vineyard</div> <div>Blackberry, allspice, brambleberry, and fine tannins</div> <div>Bottle+..... \$87</div> <div>By the Glass ..... \$21</div>

WINES BY THE BOTTLE OR GLASS

<div>Sparkling Rosé of Barbera, 2023, 51Weeks Winemaking, Columbia Valley</div> <div>Fun, bright, bubbly</div> <div>Bottle+..... \$52</div> <div>Pinot Gris, 2022, 51Weeks Winemaking, Dundee Hills AVA</div> <div>White peach, star jasmine, lemon rind, and minerality</div> <div>Bottle+..... \$42</div> <div>By the Glass ..... \$15</div> <div>Chardonnay, 2022, 51Weeks Winemaking, Columbia Valley</div> <div>Crème brûlée, baked apple, lime zest, and spice</div> <div>Bottle+..... \$55</div> <div>By the Glass ..... \$18</div> <div>Pinot Noir, 2021 Amatera, Willamette Valley</div> <div>JS 91 pts. Pie cherry, five spice, black cherry, clove</div> <div>Bottle+..... \$67</div> <div>By the Glass ..... \$19</div> <div>Pinot Noir, 2021, Gregory Ranch Vineyard, Yamhill-Carlton AVA</div> <div>Raspberry, mint, cola, fig, and wet stone</div> <div>Bottle+..... \$87</div> <div>By the Glass ..... \$21</div>	<div>Pinot Noir, 2021, Amatera, Nemarniki Vineyard, Chehalem Mountains AVA</div> <div>Raspberry compote, black cherry, and marionberry</div> <div>Bottle+..... \$87</div> <div>By the Glass ..... \$21</div> <div>Pinot Noir, 2021, Amatera, Carlton Hill Vineyard, Yamhill-Carlton AVA</div> <div>JS 93 pts. Orange, chocolate, maraschino cherry, and dark plum</div> <div>Bottle+..... \$87</div> <div>By the Glass ..... \$21</div> <div>Pinot Noir, 2018, Amatera, ‘Cuvée Maison’, Willamette Valley</div> <div>Bramble, vanilla, wild strawberry, and lavender</div> <div>Bottle+..... \$70</div> <div>By the Glass ..... \$20</div> <div>Muscadelle/Riesling, 2022, 51Weeks Winemaking, Columbia Valley</div> <div>Late harvest; apricot, preserved peach, jasmine, and lemon rind</div> <div>Bottle+..... \$62</div> <div>By the Glass ..... \$18</div>
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All wines featured on our dinner menu are made on-site in Amatera's innovative gravity-flow winery. We have a separate wine menu with selections from peer wineries.

\*Wine Club preferred pricing applies to bottle purchases (Club: 10%; Le Champ: 15%).

ENJOYING THE AMBIANCE?  
We have diverse venues and menus for special occasions and private events! Take a look. —————→