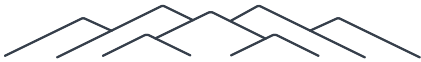


AMATERRA

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Dinner



APPETIZERS

House-made Fagoza Bread for Two <i>VEG</i>	\$10
Roasted garlic, melted leeks, fresh rosemary	
Curated Cheese* & Charcuterie Board <i>GF+</i>	\$25
Chef's selection of two cheeses and two meats, pickled vegetables, dried fruit mostarda, seasonal fruit preserve, crackers	
Cheese & Shaved Beef Fondue <i>GF+</i>	\$19
Fontina, gruyere, crispy mushrooms, chives, baguette	
Swede Hill Meatballs <i>GF</i>	\$16
White wine-leek cream, red currant, crispy sunchokes, dill	
Smoked White Fish Spread	\$13
House-made lavash, capers, lemon, dill	
House-made Gnocchi <i>GF*</i>	\$16
Crisp pancetta, roasted squash, toasted pistachio, pesto cream	
<i>*Made with gluten-free wheat flour</i>	
Roasted Winter Squash Soup <i>GF, V</i>	\$10
Green apple, bourbon, maple	
House Spiced French Fries <i>VEG</i>	\$9
Roasted red pepper aioli	
Pacific Northwest Oysters* <i>GF</i>	MP
<i>Half Dozen</i>	
House-made hot sauce, Champagne mignonette, lemon	

SALADS

Butternut Squash & Apple Salad <i>GF, V</i>	\$15
Shaved collard greens, pomegranate, basil, mint, dill, pepitas, cider vinaigrette	
Roasted Beets & Citrus Salad <i>GF, VEG</i>	\$16
Honey'd ricotta, crisp celery, toasted pistachio vinaigrette, basil, mint	
Classic Caesar* <i>GF+</i>	\$13
Crisp romaine, focaccia croutons, parmesan, lemon-anchovy dressing	
Add seared salmon	\$24
Add seared chicken breast	\$12

ENTREES

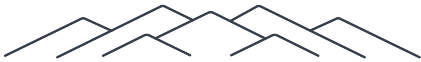
Oven-roasted Salmon* <i>GF</i>	\$43
Roasted red pepper and mixed bean minestrone, smokey bacon broth, fresh thyme	
<i>Suggested Pairing: Pinot Noir, 2021, Willamette Valley</i>	
Roasted Half Chicken <i>GF</i>	\$36
Buttermilk red-bliss mash, cast-iron mushrooms, cured tomatoes, tarragon velouté	
<i>Suggested Pairing: Pinot Noir, 2021, Carlton Hill Vineyard</i>	
16 oz. Cast-iron Ribeye Steak* <i>GF</i>	\$65
A51 sauce, house-spiced french fries	
<i>Suggested Pairing: Cabernet Sauvignon, 2019, Destiny Ridge Vineyard</i>	
Pan-seared Scallops* <i>GF</i>	\$47
Wild mushroom risotto, fire-roasted squash, shaved market greens, crispy pork coppa, sesame	
<i>Suggested Pairing: Chardonnay Duo</i>	
Pan-roasted Columbia River Sturgeon <i>GF</i>	\$41
Market spinach, celery root, parsnip-onion cream, smashed grape and mustard seed relish	
<i>Suggested Pairing: Pinot Gris, 2021, Dundee Hills AVA, Willamette Valley</i>	
Wild Mushroom Risotto <i>GF, VEG, V+</i>	\$25
Wild mushrooms, fire-roasted squash, leek relish, shaved market greens, sesame-squash crisps	
<i>Suggested Pairing: Pinot Noir, 2021, Gregory Ranch Vineyard, Yamhill-Carlton AVA</i>	
Wagyu Beef Smash Burger* <i>GF+</i>	\$23
<i>Choice of fries, seasonal greens, or Classic Caesar</i>	
House pickles, griddled 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
Substitute gluten-free bun	\$3

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 the PSU Farmer's Market.

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Wine List



TASTING FLIGHT \$25

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

Pinot Gris, 2021, 51Weeks Winemaking,
Willamette Valley

Pinot Noir, 2021, Amatterra, Willamette Valley

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

TERROIR OF PINOT NOIR \$30

Pinot Noir, 2021, Amatterra, Willamette Valley

Pinot Noir, 2018, Amatterra, 'Cuvée Maison',
Willamette Valley

Pinot Noir, 2021, Amatterra,
Gregory Ranch Vineyard, Yamhill-Carlton AVA

Pinot Noir, 2021, Amatterra,
Carlton Hill Vineyard, Yamhill-Carlton AVA

CHARDONNAY DUO HALF GLASS OF EACH \$19

Chardonnay, 2021, Amatterra, Wolf Hill Vineyard,
Eola-Amity Hills AVA

Natural acidity and minerality. Aged in concrete

Bottle+ \$58
By the Glass \$18

Chardonnay, 2021, Amatterra, Stark Vineyard,
Chehalem Mountains AVA

Lime zest, grilled pineapple, and pie spice

Bottle+ \$60
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

Sparkling Rosé of Barbera, 2023,
51Weeks Winemaking, Columbia Valley

Perfectly dry and pleasantly ripe pétillant naturel

By the Glass \$15

Pinot Gris, 2021, 51Weeks Winemaking

Tree fruit and floral aromatics, minerality on the palate

Bottle+ \$42
By the Glass \$15

Pinot Noir, 2021, Amatterra, Willamette Valley

Pie cherry, five spice, black cherry, clove

Bottle+ \$67
By the Glass \$19

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

Blackberry, meat char, toasted hazelnut

Bottle+ \$72
By the Glass \$20

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

Cherry concentrate, leather, and white pepper

Bottle+ \$87
By the Glass \$21

Pinot Noir, 2018, Amatterra, 'Cuvée Maison',
Willamette Valley

Bramble, vanilla, wild strawberry, and lavender

Bottle+ \$70
By the Glass \$20

Muscadelle/Riesling, 2022,
51Weeks Winemaking, Columbia Valley

Late harvest; apricot, preserved peach, jasmine, and

lemon rind
Bottle+ \$62
By the Glass \$18

SINGLE-VINEYARD PINOT NOIR

Bottle+ \$87 | By the Glass \$21

Pinot Noir, 2021, Gregory Ranch Vineyard,
Yamhill-Carlton AVA

Raspberry, mint, cola, fig, and wet stone

Pinot Noir, 2021, Amatterra,
Carlton Hill Vineyard, Yamhill-Carlton AVA

Orange chocolate, maraschino cherry, and dark plum