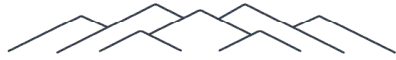


AMATERRA

FOR THE LOVE | OF THE EARTH



HAPPY HOUR 4 - 5 PM

Marinated Castelvetrano Olives GF V 8

Thyme, rosemary, citrus, chili flakes, garlic, warming spices

Market Tomato Caprese GF VEG 10

Heirloom cherry tomatoes, ciliegine mozzarella, pumpkin seed-basil pesto

Smoked Salmon Rillettes & Lavash GF+ 12

Crème fraîche, pickled onion, chives

Heirloom White Bean Hummus GF+ V 8

Smoked olive-piquillo relish, crackers

Trio of Harvest Snacks 24

Select any three of the snacks listed above

Seasonal Curated Vegetable Antipasto GF+ V 14

Heirloom white bean hummus, smoked olive-piquillo relish, grilled market carrots, marinated market tomatoes and cucumbers, citrus-herb tabbouleh, crackers

Seasonal Curated Cheese & Charcuterie Board* GF+ 16

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

House-made Cast-iron Fajita Bread VEG 15

Whipped lemon-rosemary butter, tomato jam

House Spiced French Fries GF VEG 11

Roasted red pepper aioli

Elevate with Oregon white truffle salt, parmesan, herbs, and harissa ketchup 5

Swede Hill Meatballs GF 15

White wine-leek cream, red currant, cured market cucumbers, toasted panko

Smash Burger Slider 9

House pickles, griddled onion, American cheese, "Terra Sauce", toasted brioche bun, Portland ketchup, yellow mustard

Grilled Cheese VEG 10

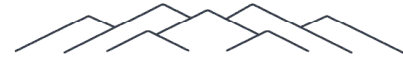
Rustic bread, gruyere, fontina, white cheddar, tomato-pepper jam

GF Gluten Free **GF+** Gluten Free Option Available
VEG Vegetarian **VEG+** Vegetarian Option Available
V Vegan **V+** Vegan Option Available

*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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