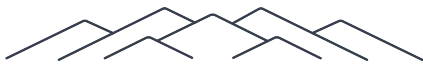


AMATERRA

KITCHEN + SOCIAL CLUB



TO BEGIN

Bread Service **VEG** 10
Dinner rolls, sea salt, basil butter

Cornbread 8
Sorghum butter

Warm Pimento Cheese **GF+ VEG** 12
Harissa aioli, fried saltines

Seasonal Hummus **GF+ VEG** 15
White bean celery-root hummus, celery heart salad, fried shallots, grilled One Loaf sourdough

A Oyster on the Half Shell* MP
Minimum of 4, served with mignonette, house hot sauce, lemon
Suggested Pairing: Brut Reserve, Willamette Valley, 2021

A House-spiced French Fries **GF VEG** 11
Garlic oil, charred onion aioli

Lamb Meatballs 16
Mole seco, garlic breadcrumbs, arugula pesto, fried tomato jus
Add meatball 5
Suggested Pairing: Pinot Noir, Swede Hill Vineyard, 2022

Meat & Cheese 29
Rotating selections of meat and cheeses, pickles, sweet pepper jam, grilled One Loaf sourdough
Suggested Pairing: Syrah, XL Vineyard, 2022

“TV Dinner” Caviar Service **GF** 85
1 oz. osetra caviar, chives, crème fraîche, house chips, deviled eggs
Suggested Pairing: Brut Reserve, Willamette Valley, 2021

FOR ONE OR FOR ALL

A Chopped House Caesar 14
Romaine hearts, parmesan, torn croutons, lemon-anchovy dressing
Add chicken 9 *Add grilled shrimp* 11
Add white anchovies 4 *Add salmon* 21
Suggested Pairing: Chardonnay, Willamette Valley, 2023

Tomato Salad **GF VEG V+** 21
Farm tomatoes, shaved fennel, watermelon, peaches, pickled blueberries, grilled lettuce, candied peanuts, whipped burrata, cucumber aquachile
Suggested Pairing: Sauvignon Blanc, Willamette Valley, 2025

Roasted Beet Salad **GF VEG** 19
Beet and goat cheese ravioli, Chioggia beets, orange segments, strawberries, fresh horseradish, hazelnuts, arugula, saba
Suggested Pairing: Rosé, American Rosé Wine, 2025

Grilled Carrots **GF VEG** 15
Harissa, mint, walnuts, lemon, crème fraîche, tahini-lime vinaigrette

Crispy Potato Salad **GF** 18
Shaved shallots, kale, Marcona almonds, deviled egg purée, salsa schug, warm ‘nduja vinaigrette
Suggested Pairing: Chardonnay, Columbia Valley, 2023

A Ahi Tuna Tartare Niçoise **GF** 23
Marinated olive, grilled haricot vert, chopped egg, tarragon-caper emulsion, espelette, house chips
Suggested Pairing: Chardonnay, Columbia Valley, 2023

Beef Carpaccio* 24
Radish, crispy maitake mushrooms, arugula pesto, pickled farm pepper relish, Grana Padano, black garlic aioli, brioche “chips”
Suggested Pairing: Super Cascadian, American Red Wine, 2022

Grilled Shrimp **GF** 22
Lemon, roasted garlic aioli, harissa, smokey fried tomato jus, polenta
Suggested Pairing: Pinot Noir, Willamette Valley, 2022

ENTRÉES

Ricotta Dumpling **VEG** 27
Blistered cherry tomato, fava beans, shaved summer squash, field peas, snap peas, basil & roasted corn succotash, benne seed
Suggested Pairing: Pinot Gris, Willamette Valley, 2024

Pacific Northwest Salmon* **GF** 41
Caramelized fennel, blistered tomato, sorrel, beluga lentils, lemon-caper brown butter
Suggested Pairing: Chardonnay, Columbia Valley, 2023

Cornmeal-crusted Trout 34
Grilled Hakurei turnips, roasted beet purée, warm Benton’s bacon-olive vinaigrette
Suggested Pairing: Chardonnay, Columbia Valley, 2023

A Amatterra Wagyu Smash Burger 25
Griddled onions, house pickles, American cheese, ketchup, mustard, “terra” sauce, brioche bun, fries
Add pimento cheese 6 *Add bacon* 4
Add a fried green tomato 7
Add roasted Tierra Funga mushrooms 8
Suggested Pairing: Super Cascadian, American Red Wine, 2022

Fried Chicken 31
Celery root slaw, polenta, B&B pickles
Suggested Pairing: Pinot Noir, Swede Hill Vineyard, 2022

Red Wine-braised Short Rib **GF** 45
Creamed spinach, pomme purée, mushroom conserva, red wine-braising jus
Suggested Pairing: ‘Éclater’, Columbia Valley Red Wine, 2022

Signatures

“Chicken-fried” Pork Chop 33
Braised collards, chorizo, spiced pecans, polenta, sweet pepper jam
Suggested Pairing: Syrah, XL Vineyard, 2022

Scallops **GF+** 44
Shrimp chorizo, pork belly and crispy rice “jambalaya”, cornbread crumble
Suggested Pairing: Pinot Noir, Ribbon Ridge, 2022

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

A Amatterra favorite, available at both locations

*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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Welcome to Amaterra Kitchen + Social Club

*A gathering place shaped by the spirit of our vineyard estate and winery in Portland's West Hills. Each dish reflects our **For the Love of the Earth** philosophy—rooted in Pacific Northwest terroir, shaped by the seasons, and guided by a spirit of generosity and craft. Here, we invite you to enjoy honest ingredients, a sense of belonging, and the simple pleasures of a shared table.*

For those looking to go deeper, the Amaterra Wine Club offers curated experiences, exclusive access to early releases, and members-only events, with each tier designed to deepen your connection to the winemaking journey.