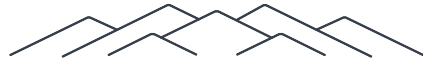


AMATERRA

KITCHEN + SOCIAL CLUB



TASTING

Seasonal Soup 9

Add grilled sourdough 4

Marinated Olives GF VEG 9

Orange zest, roasted garlic, Aleppo pepper, EVOO

Meat & Cheese 29

Rotating selections of meat and cheeses, pickles, sweet pepper jam, grilled One Loaf sourdough

Suggested Pairing: Syrah, XL Vineyard, 2022

A Oyster on the Half Shell* MP

Minimum of 4, served with mignonette, house hot sauce, lemon

Suggested Pairing: Brut Reserve, Willamette Valley, 2021

"TV Dinner" Caviar Service GF 85

1 oz. osetra caviar, chives, crème fraîche, house chips, deviled eggs

Suggested Pairing: Brut Reserve, Willamette Valley, 2021

Trout Dip 10

Potato chips

Warm Pimento Cheese VEG 12

Harissa aioli, fried saltines

Suggested Pairing: Pinot Noir, Willamette Valley, 2021

Seasonal Hummus GF+ VEG 12

White bean celery root hummus, celery heart salad, fried shallots, grilled One Loaf sourdough

Trio of Spreads Board 24

Choose all three of the above spreads and dips to enjoy together

Suggested Pairing: Sauvignon Blanc, Willamette Valley, 2025

LUNCH

Roasted Beet Salad GF VEG 20

Beet and goat cheese ravioli, Chioggia beets, orange segments, strawberries, fresh horseradish, hazelnuts, arugula, saba

A Chopped House Caesar 14

Romaine hearts, parmesan, torn croutons, lemon-anchovy dressing

Burrata GF+ VEG+ 22

Basil, smashed tomato, candied pecan, spiced honey, Durant olive oil, smoked salt, crispy ham, grilled One Loaf sourdough

Toasted Wheat Berry Bowl VEG v+ 15

Cucumber, blistered cherry tomato, fava beans, roasted corn, pickled red onion, hazelnuts, smoky goat cheese, tahini-lime vinaigrette

Add Protein

Chicken 9

Grilled shrimp 11

White anchovies 4

Salmon 21

Sandwiches

Served on One Loaf sourdough bread with choice of Caesar, fries, or potato chips. Add cup of seasonal soup 4

Grilled Pimento Cheese VEG+ 16

Sweet and spicy pepper jam, bacon

BLT 17

Pork belly, iceberg lettuce, fried green tomato, Amatterra chardonnay-cheese "fondue", Duke's mayo

Muffaletta 22

Mortadella, capicola, speck, Genoa salami, Cascadia Creamery Sawtooth cheese, picholine and pickled vegetable salad, house focaccia

GF Gluten Free
VEG Vegetarian
V Vegan

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

A Amatterra favorite, available in Portland and Bend 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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