

AMATERRA

FOR THE LOVE | OF THE EARTH



TO BEGIN

Swede Hill Meatballs **GF** 16
Beef and pork, white-wine leek cream, red currant, cured chayote squash, crispy sunchokes
Suggested Pairing: Pinot Noir, Gregory Ranch Vineyard, 2022

A Ahi Tuna Tartar “Nicoise”* **GF** 23
Marinated olive, grilled hericot vert, chopped egg, tarragon-caper emulsion, espelette, house chips
Suggested Pairing: Pinot Gris, Willamette Valley, 2024

A House-spiced French Fries **GF VEG** 11
Roasted red pepper aioli
Elevate with Oregon white truffle salt, parmesan, herbs, and harissa ketchup 5

House-made Cast-iron Fagoza Bread **VEG** 15
Whipped lemon-rosemary butter, tomato jam

Heirloom White Bean Hummus **GF V** 15
Smoked olive and piquillo relish, oil-cured sweet peppers, cured winter and chayote squash, crispy sage, seeded bread crisps

Sasanian Caviar Experience *LIMITED QUANTITY*
Served with house chips, crème fraîche, chives **GF**

Siberian Osetra Caviar* (1 oz) 79
Medium-sized dark grey pearls, creamy in texture, with a clean, crisp taste and hint of nutty flavor

Kaluga Hybrid Caviar* (1 oz) 65
Large pearls ranging in color from amber to deep golden, with a smooth, nutty, and buttery finish

Suggested Pairing: Brut Reserve, Willamette Valley, 2021

FOR ONE OR FOR ALL

A Chopped House Caesar* 14
Romaine hearts, parmesan, lemon-anchovy dressing, toasted garlic-herb crisps
Add chicken 12 *Add salmon** 24
Suggested Pairing: Chardonnay, Willamette Valley, 2023

Roasted Golden Beets & Asian Pear **GF VEG V+** 16
Honey whipped ricotta, pickled celery, pink peppercorn-rosé vinaigrette, lime leaf, basil, mint, candied hazelnuts
Add chicken 12 *Add salmon** 24
Suggested Pairing: Rosé, American Rosé Wine, 2025

The “Wedge” **GF** 16
Petite iceberg lettuce, wagyu beef bacon, market tomato, shaved scallions, pickled onion, tarragon-bleu cheese dressing
Suggested Pairing: Sauvignon Blanc, Columbia Valley, 2025

Market Heirloom Tomato & Cucumber **GF VEG** 15
Riverland and Sun Feast Farms tomatoes, Persian cucumber, green goddess dressing, aged red wine vinegar, EVOO, basil

Ricotta Gnocchi **GF VEG** 16/26
Abruzzese tomato sauce, toasted pine nuts, basil, mint, parmesan, EVOO
Made with gluten-free wheat flour
Suggested Pairing: Pinot Noir, Willamette Valley, 2022

Seasonal Burrata **VEG** 19
Sun-dried tomato and olive chili crisp, pickled zucchini, aged balsamic, herbs, pumpkin seed-basil pesto, toasted artisan bread, EVOO
Suggested Pairing: Rosé, American Rosé Wine, 2025

ENTRÉES

Fried Chicken *LIMITED QUANTITY* **GF** 38
Pomme puree, market broccolini, roasted chicken gravy, tomato chow-chow
Add red wine hot honey 3
Suggested Pairing: Pinot Noir, Nemarniki Vineyard, 2022

Red Wine-braised Beef Short Ribs **GF** 44
Pomme purée, grilled market pole beans, charred leek and apricot agrodolce
Suggested Pairing: Syrah, XL Vineyard, 2022

Char-broiled Miso Salmon* **GF** 44
Market zucchini, marinated Tuscan beans, pickled onion, hazelnut romesco, scallion
Suggested Pairing: Pinot Noir, Ribbon Ridge AVA, 2021

Pan-seared Scallops **GF** 48
Brown butter forbidden rice, sweet corn soubise, stone fruit and toasted hazelnut chermoula, cilantro, lime
Suggested Pairing: Pinot Gris, Willamette Valley, 2024

Harissa Roasted Cauliflower Steak **GF V** 27
Marinated Tuscan beans and market kale, cauliflower “pomme puree”, spiced cashews, garlicky lemon and olive oil emulsion
Suggested Pairing: Pinot Noir, Willamette Valley, 2022

Pan-roasted Alaskan Halibut **GF** 46
Roasted corn and tomato succotash, market pole beans, oregano, Malaysian spices
Suggested Pairing: Chardonnay, Columbia Valley, 2024

Seasonal Market Risotto **GF VEG V+** 17/27
Roasted wild and cultivated mushrooms, melted leeks, butternut squash, brown butter, parmesan, sage

Signatures

Cast-iron Roasted Ribeye Steak* (14 oz) **GF** 79
Spiced-crispy fingerling potatoes, herbs, parmesan, guajillo chili chimichurri
Suggested Pairing: ‘Éclater’, Columbia Valley Red Wine, 2022

A Amatterra Wagyu Smash Burger* 25
Choice of fries, Caesar* or mixed lettuces
American cheese, griddled onions, pickles, ketchup, mustard, “Terra” sauce
Add egg 4 *Add bacon or bacon jam* 4
Add cast-iron mushrooms 4 *Substitute gluten-free bun* 3
Make it a double 12
Suggested Pairing: Super Cascadian, American Red Wine, 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 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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Welcome to Amaterra

Located where vine rows meet forest edge, our hillside estate is home to a members-only Social Club centered on food, wine, and connection.

We cook with the seasons, using estate-grown and locally gathered ingredients to create meals that reflect this place and bring people together.

For those looking to go deeper, our Wine Club offers access to limited releases, special events, and a closer connection to the land we share.

Thank You, Farmers & Growers

We source much of our produce fresh from Riverland Family Farms, Sun Feast Farm, Winters Farm, De Leon's Farm, Pablo Munoz Farms, and a host of other growers found at Portland Farmers Market.